

MUSCAT APERITIF

Rutherglen is renowned for the finest expression of muscats with more than 150 years of family winemaking. The introduction of Muscat Aperitif Rutherglen is to showcase a trendy, more approachable style and consumption versatility for Muscat. Serve it chilled, at room temperature, straight up or in a cocktail.

MUSCAT APERITIF

Vineyard

Our Muscat is grown at the De Bortoli Melville's vineyard on the eastern edge of the Rutherglen region. The site is west facing to maximise heat accumulation which produces Muscat of intensity and concentration with strong varietal definition and flavours.

Season

This is a Non Vintage wine that has been made to showcase the freshness and versatility of Rutherglen Muscat. The grapes were picked at differing ripeness levels with the earlier picks adding the rose water and Turkish delight characters, whilst the later picked parcels add the more luscious caramel and toffee notes.

Tasting Note

The nose is a floral bomb, think rosewater but spicier with hints of anise and fresh ginger. The bright fresh Muscat takes your taste buds on a journey, from delicate Turkish delight through quince, cruising home to a refreshingly bitter finish. Refreshing enough for an afternoon aperitivo, quirky enough to add personality to any mixed drink or cocktail.

General Characteristics

Sweet / Full bodied

Additional Information

Vegetarian

Winemaking

This wine is a product of blending differing styles of fortified Muscats which has resulted in a wine with freshness, complexity and balance. Some parcels were picked at lower sugar levels and fermented with an aromatic yeast before fortifying. This wine was stored in stainless steel tanks to help retain its freshness and rose water aromas. Other parcels were left to concentrate and raisin on the vines before picking. The grapes were left on skins to soak up all of the luscious sugars before pressing, briefly fermenting and fortifying. Matured in old oak, this wine is a result of careful blending to produce a wine with freshness and complexity which can be enjoyed chilled on its own, over ice or as part of your favourite refreshing cocktail.

Wine Analysis

Alc/Vol: 16.0%, pH: 4.02, TA: 3.65g/L

Cellaring

Drink now & enjoy!

Winemaker

Marc Scalzo



FOUR GENERATIONS OF WINEMAKING

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