

OLD VINE MUSCAT (CLASSIC)



Analysis

Alcohol: 17.4 % Glucose & Fructose: 275.4g/L pH: 3.61 TA: 5.3 g/L

Winemaking

Muscat is made from the variety muscat à petits grains, which can range in colour from a green (white) grape through to black. The colour favoured for muscat production in Rutherglen is reddish-brown and is often referred to as muscat à petits grains rouge.

Prior to 2015 the fruit was hand harvested now it is machine harvested. Fruit is harvested at higher baumés (16° Bé plus preferred). The grapes are then de-stemmed with the resultant must and recovered raisins are placed into tank. Depending upon the disease status the must is either inoculated with yeast or a wild ferment allowed. Only a partial fermentation of the juice is undertaken (usually 2° to 3° Bé depending upon initial fruit ripeness). The fermentation will add colour and complexity to the wine. We tend to find that there is an increase in baumé in the initial 24 to 72 hours due to liberation of sugar from raisin rehydration, thus enabling a longer fermentation.

Once desired amount of sugar has been fermented, the must is placed into the press for juice extraction. The fermenting juice obtained is fortified with neutral grape spirit referred to as SVR (~ 96% alcohol;) to 16% alcohol to arrest the fermentation. The neutral spirit is chosen to enable the fruit expression of the variety. The resultant wine is then placed into stainless steel tank for settling, then racked prior to cross flow filtration. The filtered wine is then adjusted to 18% alcohol before transfer to old, large casks for aging. Cask volume varies from 900 to 5000 litres.

Individual vintages and vineyards are kept as separate wines until blending. The Old Vine Muscat is a new addition to our Muscat Range fitting into the Classic Category in the classification system. It has taken over 10 years for us to build up the stock and manage the solera, which consists of a major part of this wine. Both Old Vine Muscat and Old Vine Muscadelle have original bases which arise from 100+ year-old vines. Most recent blending's are a mixture of 30+ to 100+ year-old vines.

The Old Vine Muscat initially was blend of 2001 and 2007 vintages. Wines of good to very good quality are selected for the Old Vine Muscat. Age is not always considered a determinant of quality.

The wine is bottled on demand to ensure the best product possible.

Tasting notes

Tawny colour with a slight reddish/ brown hue on the edge.

Raison, and rose petal aromas with dried fruit and a hint of wood age.

Palate of rose petals, fruit cake and raisins, fresh and lively with youthful primary fruit characters evident. Well balanced palate which is clean and fresh with a drying finish.

James Suckling 2023 (US) Rating: 95

Decanter World Wine Awards 2021 (UK) Rating: 94

Wine Enthusiast 2021 (US) Rating: 93

Sommelier Wine Awards 2020

Halliday Wine Companion 2023 Rating: 95 2022 Rating: 95 2021 Rating: 95

"Old Vine equates to the Classic Rutherglen Muscat classification and is produced with a 3-stage solera: stages 1 and 3 in 2500L casks and stage 2 in 2 groups of barrels of varying ages. Slowly moving up a notch in age, complexity, depth of flavour and stickiness. Suffice to say, this is a fortified brimming with a seamless beauty and richness of expression. Layers of dried fig, dates, honey cake, toffee and raisin set a fresh and lively pace, aided by neutral spirit. Amazing value. 375ml." HALLIDAY WINE COMPANION Jeni Port

"While this is the youngest average age across the melody of deep soleras, it remains a formidable wine all the same. Albeit, refreshing because of its youth. Rum and raisin ice cream, sticky date and brulee. No rancio at this stage, but drink this chilled and swoon. An introduction to some of the most profound wines in the world, here at this address. Drinkable now and into the distant future, a few lives away. Screw cap." JAMES SUCKLING Ned Goodwin MW 2023



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