



# CAMPBELLS

Rutherglen Tokay NV

*Four Generations of Winemaking Excellence*

## TASTING NOTES

Deep, brilliant, burnished gold with a nose displaying toffee, honey and cold tea characters. The toffee and tealeaf characters are predominant in the front palate with bracing hints of spirit and mellowed oak on the finish.

## VINIFICATION

This wine is blended into modified soleras, to maintain a consistent house style when combined with previous vintages. It contains portions from a number of different vintages up 30-years-old. Made from a white grape, the Tokay is much lighter in color than a Port or Muscat of equivalent age. Blended for optimum flavor and balance prior to bottling, this wine does not need further cellaring and can be enjoyed immediately.

## N/V

Each vintage the Tokay grapes are left on the vine (20- to 25- year-old vine age) to ripen fully until raisined and laden with natural sugar. The resulting wine is then blended with wines from previous vintages (solera process) to produce a consistent style.

## VINEYARDS

The grapes were entirely sourced from Campbells' family owned and managed vineyards located at Rutherglen in North East Victoria, Australia. Rutherglen's cold, frosty winters with good rains, warm-to-hot, dry summers and long, mild, dry autumns allow for steady and full grape maturation.



<b>WINEMAKER:</b>	Colin Campbell
<b>BLEND:</b>	100% Tokay (Muscadelle)
<b>ALCOHOL CONTENT:</b>	17.5%
<b>TOTAL ACIDITY (G/L):</b>	3.75
<b>PH:</b>	4.28
<b>RESIDUAL SUGAR (G/L):</b>	205.2
<b>APPELLATION:</b>	Rutherglen
<b>SIZE:</b>	375ml
<b>FOOD PAIRINGS :</b>	Ice cream, fruit based desserts, soft cheeses, chilled as an aperitif or as an after dinner drink with coffee.