



09 RUTHERGLEN ESTATES BDV MUSCAT

Add finesse to your dinner party with this elegant sipper ...

VINTAGE CONDITIONS

Rutherglen had another dry year with the on-going drought. The growing season was mild to start, but the heat became extreme which culminated on 'Black Saturday' with temperatures reaching 46°C. Rutherglen Estates availability to water was critical, and resulted in our vines maintaining freshness with careful monitoring and application of irrigation in the vineyard. The decision to plant varieties which originated in warmer viticultural regions paid dividends this year, with most varieties coping remarkably well. Yields were once again down, resulting in great intensity of flavour.

TASTING NOTES

This delicate fortified Muscat is cheekily, and perhaps naughtily, named in reference to and with respect for, the southern Rhône village of Beaumes-de-Venise, where this traditional French style originated. This is our second vintage of this earlier harvested fortified Muscat style, with only a small quantity made.

In keeping with the traditional style, the wine is highly aromatic, has lovely floral hints of rose and musk and a delicately light yet sweet palate with lingering flavours of Turkish Delight.

WINEMAKING

Produced from the same Brown Muscat (Muscat a Petit Grains Rouge), more traditionally used for the heavier Rutherglen Muscat styles. The fruit for this wine was harvested almost one month earlier, before intense raisining had commenced. This enabled us to maintain such a fresh fruity flavour profile.

In order to enhance and promote the delicate nature of the varietal characters at this lower level of ripeness, only the lightest pressed juice was selected. This was fermented at cool temperatures in stainless steel, with a highly aromatic yeast. Once the wine had fermented to the required level of residual sweetness, it was fortified by the addition of very clean and very neutral distilled grape spirit to produce a final alcoholic strength of approximately 15%.

EAT WITH

For a special occasion or dinner party, treat your guests to the elegant mix of our BdV Muscat with Turkish Delight or other delicate morsels such as handmade coconut ice.

CELLARING

Up to 2 years, but delightful for drinking now.

WINE DETAIL & ANALYSIS

Variety Muscat a Petit Grains Rouge

Region Rutherglen, North East Victoria

Harvest date February 2009

Release date July 2009

Alcohol 15%

Oak treatment nil

Total acid 5.75g/L

pH 3.25

Residual sugar approx 110g/L



Muscat BdV