

PFEIFFER RUTHERGLEN TOPAQUE



Since the first grapes were harvested at Rutherglen in the 1850's, connoisseurs of fine fortified wines have recognised the Topaques and Muscats of the region as wines of unsurpassed richness. Rutherglen Topaques and Muscats are classified under four descriptions that mark a progression in richness, complexity and intensity of flavour. "Rutherglen Topaque" is the foundation style; showing fresh fruit characters and integration of spirit.

The Pfeiffer Rutherglen Topaque is a fine example of this foundation style. It is fresh and vibrant, expressing lifted honey and vanilla bean aromas, luscious honey flavours and a lingering finish.

FOOD MATCHING	Any decadent dessert.
CELLARING	Ready for immediate consumption.
REGION	Rutherglen
GRAPES	Muscadelle
AVERAGE AGE	5-6 years
FERMENTATION	Partial fermentation occurs on skins prior to pressing and fortification using a neutral grape spirit, leaving a sweet wine of around 17.5% v/v.
WINEMAKING	Each year Muscadelle grapes are harvested at high sugar levels. After fortification this wine is clarified then transferred into barrels and casks of different volumes for several years (anything between three and thirty). It is this maturation process that concentrates the wines and produces the rich complex flavours. These parcels of varying ages are then blended together prior to bottling to create a wine in perfect balance, for drinking now.
VEGAN FRIENDLY	YES
TECHNICAL DETAILS	Res. Sugar 216 g/L pH 4.15 TA 3.67 g/L Alcohol 17.5 % v/v
CASES PRODUCED	We have over 170,000 litres of Topaque in storage within our hundred-year-old cellar, but only permit approximately 15,000 litres to be used for Rutherglen Topaque sales each year, thus ensuring the stocks of aged material for future blends.