

The Muscat classifications

Rutherglen Muscats are classified under four descriptors that mark a progression in richness, complexity and intensity of flavour.

Rutherglen Muscat – is the foundation of the style; displaying the fresh raisin aromas, rich fruit, clean spirit and great length of flavour on the palate which are the mark of all the Muscats of Rutherglen.

Classic Rutherglen Muscat – displays a greater level of richness and complexity, produced through the blending of selected parcels of wine, often matured in various sizes of oak cask to impart the distinctive dry 'rancio' characters, and a complexity which imparts layers of texture and flavour.

Grand Rutherglen Muscat – takes the flavour of Rutherglen Muscat to a still higher plane of development, displaying a new level of intensity, depth and concentration of flavour, mature rancio characters and a complexity which imparts layers of texture and flavour.

Rare Rutherglen Muscat – is rare by name and by nature.

These are the pinnacle Rutherglen Muscats – fully developed and displaying the extraordinary qualities that result from blending selected parcels of only the very richest and most complete wines in the cellar. Rare Rutherglen Muscats are only bottled in tiny quantities each year, but for those privileged to taste them, these are wines of breathtaking complexity, texture and depth of flavour.

The Muscats of Rutherglen bear a mark of regional authenticity – an oval logotype with a stylised 'R' – which is only applied to the wines drawn from the great Muscat vineyards of the region. The Muscat of Rutherglen trademark assures the highest quality of wine exclusively sourced from the Rutherglen region.

Getting the most from the Muscat Trail

An ideal starting point for your visit is the hub of our region, the Rutherglen Wine Experience.

The centre is located on the roundabout in Rutherglen's main street. You can sit and plan your route in the charming café, get assistance from the friendly volunteer staff and, if you are particularly keen, hire a bicycle to tour the region.

All Muscat of Rutherglen wineries are within easy driving distance as are a wide range of eating houses. Enquiries 1800 622 871 or visit www.rutherglenc.com.

Full of flavour

An undeniable reputation as probably the greatest dessert wine style in the world is enhanced by the versatility of the Muscats of Rutherglen range which provide almost limitless combinations.

The lighter **Rutherglen Muscat** styles are superb aperitifs – an ideal way to prepare for a hearty meal. They can be enjoyed chilled during the warmer months without loss of flavour.

Classic Rutherglen Muscats are sublime with caramel, toffee, chocolate, fruit or rich ice cream desserts. You can also match them with flavoursome paté and terrine, soups and stews, spicy Asian cuisine and sauced meat dishes for their innovative combinations. The richer styles accompany aged cheeses well – even the stronger flavoured blue and rind-matured styles are pleasant combinations that will complement without overwhelming. Savour a small glass of **Grand or Rare Rutherglen Muscat** after dinner or serve with brewed coffee to provide the perfect foil for chocolate – even the richest dark European styles.

The Muscat houses of Rutherglen

Some of Australia's most distinguished winemaking families, each with their own distinctive personalities and styles, are found in Rutherglen. A warm air of cooperation and shared passions prevail in the region. Cellar door visitors are encouraged to

linger, learn and enjoy the Muscats of Rutherglen experience without pressure or pretence. There are also ample educational opportunities during the many festivals and dinners held throughout the year where you can talk with the winemakers.

1. All Saints Estate

All Saints Road, Wahgunyah
Open: Mon – Sat 9am – 5.30pm,
Sun 10am – 5.30pm
P 02 6035 2222 F 02 6035 2200
E wine@allsaintswine.com.au
W www.allsaintswine.com.au



Peter Brown

3. Bullers

Three Chain Road, Rutherglen
Open: Mon – Sat 9am – 5pm,
Sun 10am – 5pm
P 02 6032 9660 F 02 6032 8005
E rutherglen@buller.com.au
W www.buller.com.au



Andrew Buller

4. Campbells

Murray Valley Highway, Rutherglen
Open: Mon – Sat 9am – 5pm,
Sun 10am – 5pm
P 02 6032 9458 F 02 6032 9870
E wine@campbellswines.com.au
W www.campbellswines.com.au



Colin Campbell

5. Chambers

Barkly Street, Rutherglen
Open: Mon – Sat 9am – 5pm,
Sun 11am – 5pm
P 02 6032 8641 F 02 6032 8101
E wchambers@netc.net.au



Bill Chambers

12. Morris

Mia Mia Road, Rutherglen
Open: Mon – Sun 10am – 5pm
P 02 6026 7303 F 02 6026 7445
E [moriswines@orlando-wyndham.com](mailto:morriswines@orlando-wyndham.com)
W www.orlandowyndham.com.au



David Morris

14. Pfeiffer

Distillery Road, Wahgunyah
Open: Mon – Sat 9am – 5pm,
Sun 10am – 5pm
P 02 6033 2805 F 02 6033 3158
E cellardoor@pfeifferwines.com.au
W www.pfeifferwines.com.au



Chris Pfeiffer

Seppeltsfield

Seppeltsfield Road, Seppeltsfield, SA
Open: Mon – Fri 10am – 5pm
Sat, Sun & Public Hol 11am – 5pm
P 08 8568 6217 F 08 8562 8333
E seppelt.bv@cellar-door.com.au
W www.seppelt.com



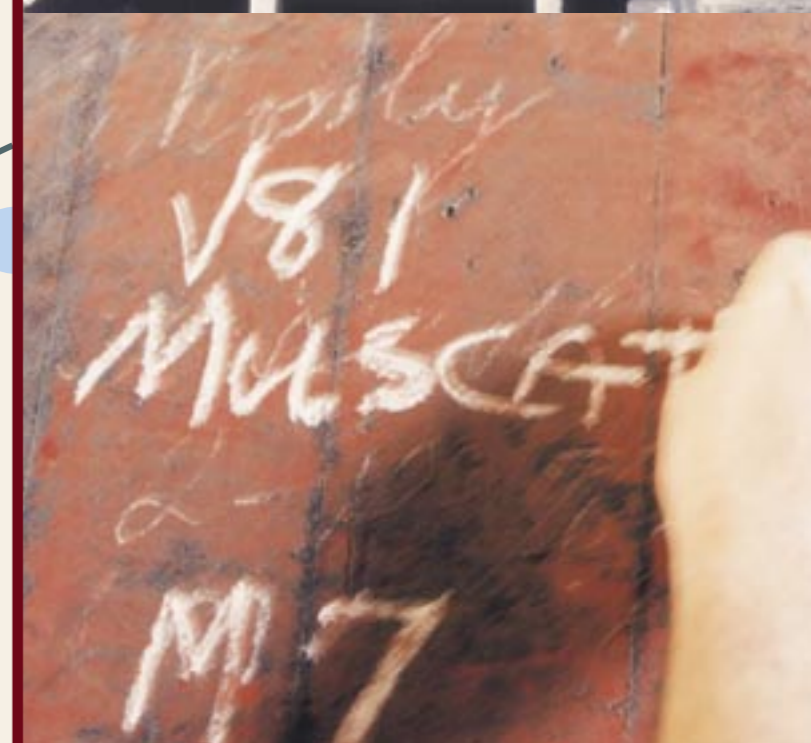
James Godfrey

16. Stanton & Killeen

Jacks Road, Rutherglen
Open: Mon – Sat 9am – 5pm,
Sun 10am – 5pm
P 02 6032 9457 F 02 6032 8018
E sk_wines@netc.net.au
W www.stantonandkilleenwines.com.au



Chris Killeen



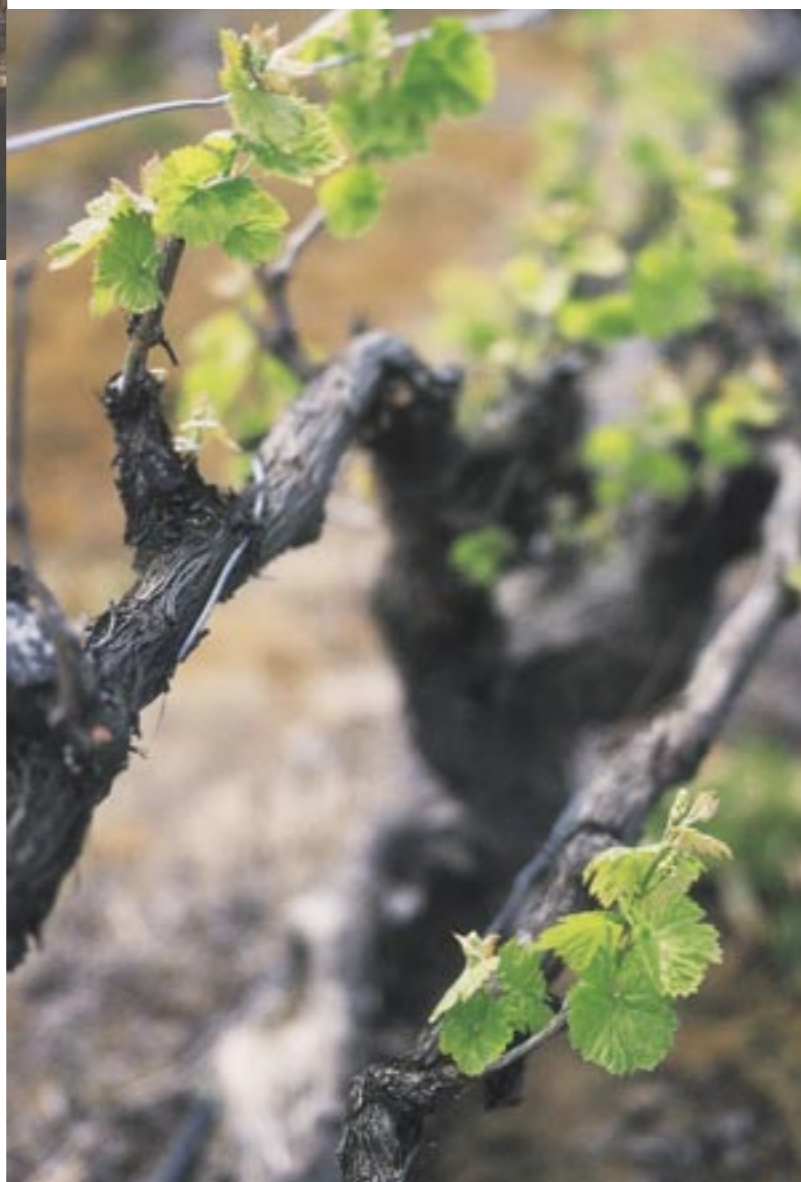


Handmade

Interestingly, one of the most significant costs associated with the production of these wines is loss by evaporation, yet it is this very process that intensifies the flavours for which the Muscats of Rutherglen are renowned.

After a short fermentation the juice is fortified with grape spirit and transferred to oak casks to begin the slow and lengthy maturation process. Time passes slowly as casks of various sizes and blends stand through Rutherglen's warm summer months. Dark deposits on the walls and roofs of winery buildings are evidence of the 5% or so of the wine that evaporates each year which the winemakers quaintly refer to as 'the angels share'.

Each winemaker patiently nurtures and blends the wines as they are moved through a series of casks called a solera to maintain the various blends and styles. The soleras are topped up when suitable material is available, sometimes as infrequently as 8–10 years.



Other useful publications:
(available from the Visitor Information Centre at the Rutherglen Wine Experience)

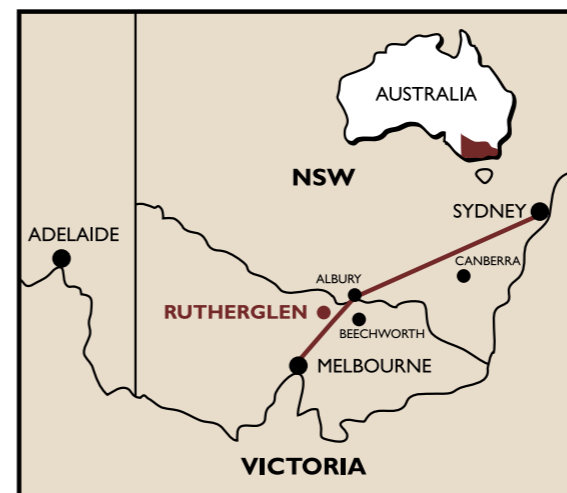
Rutherglen Touring Guide

Durif of Rutherglen

Activities & Events in Rutherglen:

- March** Tastes of Rutherglen
Rutherglen & District Art Show
- June** Winery Walkabout
- September** Rutherglen Wine Show
- October** Rutherglen Agricultural Show
Tour de Muscat cycling weekend
- November** Young Bloods & Bloody Legends weekend
& Regional Produce Market

Location map:



Drive time from major centres:

Albury/Wodonga	35 minutes	Canberra	4.5 hours
Albury Airport	45 minutes	Wangaratta	30 minutes
Beechworth	40 minutes	Yarrawonga	30 minutes
Chiltern	15 minutes	Melbourne	3.5 hours
Yackandandah	45 minutes	Sydney	7 hours

Daily commercial flights operate between Albury – Sydney and Albury – Melbourne; all major car rental firms operate from Albury Airport.

Contact Details:

57 Main Street, Rutherglen, Victoria, 3685, Australia.

Phone: 1800 622 871 (International +61 2 6033 6300)

Fax: 02 6033 6311 (International +61 2 6033 6311)

Email: info@rutherglenvic.com

Website: www.rutherglenvic.com



Rutherglen Muscat Trail

www.rutherglenvic.com



Rutherglen Muscat – The world's richest wine

Our beginnings

As with most great stories the history behind the Muscats of Rutherglen is more than a happy combination of geographical location, personalities and opportunities. Vision, tenacity, passion and plain old hard work have forged Rutherglen's inimitable status as the home of 'the world's richest wines'.

In spite of very different climatic conditions and soils, lack of water and distance from traditional markets, early German and British settlers planted vines in the gently undulating country abutting the Murray River in North East Victoria.

Wines from this district were attracting international attention as early as the 1860s with their successes at various European exhibitions; a number of these original families still maintain a strong presence in Rutherglen. Traditions stretching over four, five, sometimes six generations are common in this district and the families, like the wine, have become uniquely Australian in flavour and ownership.

Extended hours of sunshine from December through to May concentrate the naturally occurring sugars in the Brown Muscat (Muscat a petit grains Rouge) berries that are left to shrivel on the vine until they are almost raisined before being harvested.

It is often said that Rutherglen's location with its long ripening season and exposure to cool air from the nearby mountains during the dormant cycle gives the fruit extra depth and richness of flavour.