

Morris of Rutherglen,
Classic Liqueur Rutherglen Muscat NV
Rutherglen, Victoria, Australia



PRODUCER

For over 155 years, the Morris family have earned their position as one of Australia's most prominent winemaking families. Today, their name is synonymous with 'Liqueur Muscat', and David Morris, the fifth generation of the family to run the winery, continues his family's exceptional legacy. The Morris wines differ significantly in style from those of Chambers Rosewood. Morris remains in the 'sweet and rich' camp of Rutherglen, while Chambers Rosewood are in the 'drier' camp. As a result, they are wonderfully complementary.

VINEYARDS

Located in the Rutherglen region of North East Victoria, Morris of Rutherglen have 80 hectares of easterly facing vineyards which are planted on red loam over red/yellow poldzotic clay soils. The red loam helps produce wines with greater flavour and richness. The vineyards gently slope, with the earlier budburst varieties being planted on the higher slopes, and the later budburst varieties on the lower slopes around 175 metres above sea level. The vines are grown on a single wire trellis 900mm high and are hand-pruned using the rod and spur method, relying only on natural rainfall. This produces lower-cropping vines that offer fruit of high sugar levels and concentrated flavours.

VINIFICATION

The grapes were selected for hand harvesting between 15 to 16 baume. Once in the winery, the grapes were crushed and allowed to start fermentation. Once the desired baume level was reached, pressing occurred, and a high strength neutral spirit was added to arrest fermentation, before being transferred into casks for maturation. At blending, a selection of wines from different vintages were chosen, each contributing special characteristics to make a wine with complexity; age, youthfulness, freshness of flavour and consistency of style.

TASTING NOTES

In the glass, the wine has a deep brown core with an amber rim. The nose opens with a rich, yet fresh bouquet of rose petals, preserved fruit and nuts. Luscious flavours of sweet spices and dried fruit fill the mouth with a long finish, hinting of oak. It is captivating for its rich and intense flavour. With an average age of around eight years, the Classic Muscat has freshness and varietal character balanced by subtle age complexity from time in barrel.

AWARDS

International Wine Challenge 2023, Gold
International Wine & Spirit Competition 2023, Silver
International Wine & Spirit Competition, Silver

Grape Varieties	97% Muscat Blanc à Petits Grains 1% Muscat d'Alexandria 1% Syrah 1% Durif
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Winemaker	David Morris
Closure	Screwcap
ABV	17.5%
Residual Sugar	281g/L
Acidity	3.4g/L
Wine pH	3.97
Notes	Vegetarian, Vegan