

Morris of Rutherglen,  
**Classic Liqueur Rutherglen Topaque NV**  
Rutherglen, Victoria, Australia



Grape Varieties	<b>99% Muscadelle</b>
	<b>1% Other white varieties</b>
Winemaker	<b>David Morris</b>
Closure	<b>Screwcap</b>
ABV	<b>17.5%</b>
Residual Sugar	<b>241g/L</b>
Acidity	<b>3.3g/L</b>
Wine pH	<b>3.42</b>
Notes	<b>Vegetarian, Vegan</b>

**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, the 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 red 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 (175m in altitude). The vines are grown on a single wire trellis 900mm high and are hand-pruned using the rod and spur method, whilst only being reliant on natural rainfall. This produces lower-cropping vines that offer fruit of high sugar levels and concentrated flavours.

**VINIFICATION**

Grapes were selected for harvesting between 15 to 16 baume. The fruit had considerable hang time on the vine allowing for high sugar levels and intense flavours. 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**

Mid amber with slight green highlights, this wine offers a concentrated nose displaying malt and treacle with a touch of preserved fig. The complex and intense palate is full of luscious toffee, honey and fresh cold tea characters. With an average age of around eight years, the Classic Topaque displays freshness and varietal character balanced by subtle age complexity from time in barrel.

**AWARDS**

International Wine & Spirit Competition 2024, Silver  
International Wine Challenge 2023, Silver  
International Wine & Spirit Competition, Gold