

Morris of Rutherglen,
Old Premium Rare 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, the Morris of Rutherglen have 80 hectares of easterly facing vineyards which are planted on red loam over red/yellow podzotic 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. In the winery, they were crushed and allowed to start fermentation. The fruit had considerable hang time on the vine allowing for high sugar levels and intense flavours to develop. 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. Only the best wines from the best vintages were chosen to blend the Old Premium Rare Muscat; a true art of balancing very old and much younger material.

TASTING NOTES

The older vines impart intense, concentrated and luscious flavours with aged complexity to this wine. These are complimented by fresh fruit characters from the younger wines. In the glass, the wine is a dark olive brown with a green tinge on the rim. An intense bouquet of raisin fruit and soft woody characters delight the nose. The palate shows great depth, length and complexity with rich and luscious flavours of sweet spices, dried raisins and christmas pudding.

AWARDS

Decanter World Wine Awards 2020, Gold
100 Best Australian Wines 2019/20, Matthew Jukes Best 100
International Wine Challenge 2019, Australian Fortified Trophy

Grape Varieties **99% Muscat Blanc à Petits Grains**
1% Muscat d'Alexandria

Winemaker	David Morris
Closure	Stelvin Lux
ABV	17%
Residual Sugar	365g/L
Acidity	5g/L
Wine pH	3.62
Bottle Sizes	50cl
Notes	Vegetarian, Vegan