HOUSE OF TOWNEND

Pfeiffer Rutherglen Liqueur Muscat



Price	£18.49
Code	PFEI001

Rutherglen in the 1850's connoisseurs of fine fortified wines have recognised the Muscats of the region as wines of unsurpassed richness. Rutherglen Muscats are classified under four descriptions that mark a progression in richness, complexity and intensity of flavour. "Rutherglen Muscat" is the foundation style; displaying fresh raisin aromas, rich fruit, clean spirit and great length of flavour on the palate.

Tasting Notes:

The Pfeiffer Rutherglen Muscat is a fine example of this foundation style. It has a bouquet of floral and raisin fruit, and a rich, luscious palate. The blend had been carefully prepared to incorporate the youthful freshness of the younger parcels, with the complex, concentrated flavours seen in the older parcels.

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Specification	
Vinification	Each year Muscat grapes are harvested at high sugar level. After fortification this wine is clarified then transferred into barrels and casks of different volumes for several years (3-30). It is this maturation process that concentrates the wines and produces rich complex flavours. These parcels of varying ages are then blended together prior to bottling to create the perfect balance for drinking.
ABV	17.5%
Size	50cl
Drinking Window	Drink now
Country	Australia
Region	Victoria
Area	Rutherglen
Type	Dessert Wine
Grapes	Muscat
Genres	Vegan, Vegetarian
Vintage	NV
Style	Sweet
Body	Rich and full flavoured
Producer	Pfeiffer Wines
Producer Overview	Pfeiffer Wines is a passionate 2nd generation wine making family from historic Rutherglen, one of Australia's oldest wine regions. Pfeiffer Wines is a 5 star James Halliday Winery and has wone over 50 trophies and 350 medals. Pfeiffer Wines are grown under the pristine blue Australian skies and produced in some of the world's oldest soils. Pfeiffer Wines has a rich, diverse portfolio of premium award winning wines.
Closure Type	Screw Cap
Food Matches	Any decadent dessert but equally delicious with a chilled Tomato Gazpacho soup.