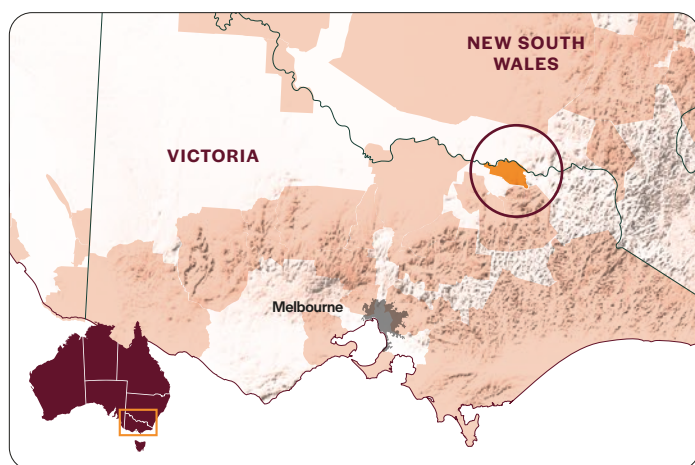




RUTHERGLEN

AUSTRALIA'S CAPITAL
OF FORTIFIED WINES



LATITUDE

36° 11' S

GROWING SEASON RAINFALL

330 mm

LONGITUDE

146° 27' E

MEAN TEMPERATURE

23.7°C

TOTAL VINEYARD AREA

781 ha

ALTITUDE: MEDIUM

122–592 m

Rutherglen is the unchallenged capital of fortified wines in Australia, with many of its great wines recognised throughout the world.

CONTINENTAL CLIMATE

- Hot summer, cool winter and a long dry autumn
- Summer is usually sunny and very warm though temperatures dip at night, thanks to cool air coming from the foothills of the Victorian Alps. Autumn brings crisp air and golden leaves, and winter days are cold.

SOIL

- Soils range from red loam over clay through to sandier soils closer to the Murray River.



- Shiraz** (22%)
- Durif** (16%)
- Muscat à PGR** (10%)
- Pinot Noir** (8%)
- Chardonnay** (6%)

Wine Australia
Vintage Report
2025

FORTIFIED WINES

Rutherglen is one of the oldest wine regions in Australia, with winemaking starting in the 1850s. It was the first Australian region to be awarded international medals for its fortified wines in the 1870s. Muscat is a uniquely Australian wine renowned for its intensity, complexity and rich raisin and chocolate flavours. To make great Muscat, the grapes must be very ripe, and Rutherglen's warm, sunny climate is perfectly suited to the task. The wine is aged in barrels for at least five years and as long as 100 years or more, with the best-quality Muscat seemingly timeless and left to develop in the barrel for generations. Winemaking is a family tradition in Rutherglen and many wineries are managed by fifth, sixth and even seventh generation descendants.

STYLES

Made from Muscat à Petits Grains Rouges, or Rutherglen Brown Muscat, this is a dessert style which is further classified by ageing. The four tiers are:

- Rutherglen Muscat:** Aged for an average of 3–5 years and with residual sugar of 180–240 g/l.
- Classic Rutherglen:** Aged for an average of 6–10 years and with residual sugar of 200–280 g/l.
- Grand Rutherglen:** Aged for an average of 11–19 years and with residual sugar of 270–400 g/l.
- Rare Rutherglen:** The pinnacle and very rare. Aged for an average of 20+ years and with residual sugar of 270–400 g/l.

