

## Australia: Rutherglen Muscat

在世界各地，有着许多模仿 Port 和 Sherry 风格的加强酒。在新世界，加强酒曾经占据主导，因为它们相对好做，能稳定地经历船运，在本地市场也受欢迎。所以澳大利亚、新西兰、南非等都是重要的加强酒生产国，生产 Port 和 Sherry style。但是目前受欢迎程度日益萎缩，市场越来越小。比如澳大利亚自 1960s 起便开始逐年不受人们重视和喜爱。2009 年起开始了 Fortified Sustainability Project，里面有为了欧盟规章修改酒名，如何应对日益衰落市场等等计划。

Sherry 和 Port style 的加强酒在全澳大利亚都有生产，但是澳大利亚的独特贡献在于生产 Liqueur Muscats（用 Muscat Blanc a Petits Grains 酿造）和 Liqueur Tokays/Topaques（用 Muscadelle 酿造）。其中最有名的产地为 Rutherglen。

- Apera
  - Sherry style
  - PX or Palomino most common
- Topaque
  - Rutherglen
  - Muscadelle
- Muscat
  - Liqueur style
- Tawny

**气候：**在 Victoria 州的东北部，温暖的气候，阳光极为充沛，日较差 diurnal range 很大，秋季长且干燥。非常热的大陆性气候。

**土壤：**冲击红色壤土 alluvial red loam，土质很 deep，保湿 moisture retaining 能力强。

**品种：**Brown Muscat（Muscat a Petits Grains Rouge，就是 Muscat 的一个突变）

**种植：**干燥且长的生产季节使得葡萄不感染贵腐菌 botrytis。This allows the muscat fruit an extra period of 'hangtime' on the vine, resulting in the impossibly high baumes (measurement of natural fruit sugars) required for Rutherglen Muscat。Grapes are semi-raisined on the vine, 20-22% potential alcohol, trellised vines（single wire trellis）。

**酿造：**葡萄汁仅少量发酵就由高度精馏的 grape spirit 加强至 18 度以保证 160g/L 以上的残糖，然后再非常炎热的条件下载入大的旧橡木桶 cask 中陈年。蒸发 evaporation（使酒更浓缩），热量和氧化同时作用在酒上，造成了其最终的风格和质量。极少做年份酒，大部分经历 sherry solera 系统，有的有 Estufagem 或者 Canteiro 的参与（橡木桶在加热的锡制屋顶房间中储存）。最终的酒浓缩，饱满酒体，甚至有些粘稠，包含了晒干水果（raisins, citrus peel, apricots, prunes），果酱（marmalade），caramel, toffee, nuts 和 coffee 等风味。Blending（有时在 solera 系统中）是维持品牌风格一致性的重要手段。酒厂陈年后装瓶，瓶中陈年无益。

有一个自愿的自我监督的分级方式在 90 年代末由 The Muscat of Rutherglen Network 制订，把其分为四级。

Rutherglen Muscat: is the foundation of the style; displaying the fresh raisin aromas, rich

fruit, clean spirit and great length of flavour on the palate which are the mark of all the Muscats of Rutherglen. Average age 3-5 years. Residual sweetness 180-240 grams per litre.

Classic Rutherglen Muscat: displays a greater level of richness and complexity, produced through the blending of selected parcels of wine, often matured in various sizes of oak cask to impart the distinctive dry 'rancio' characters produced from maturation in seasoned wood.

Average age 6-10 years. Residual sweetness 200-280 grams per litre.

Grand Rutherglen Muscat: takes the flavour of Rutherglen Muscat to a still higher plane of development, displaying a new level of intensity, depth and concentration of flavour, mature rancio characters, and a complexity which imparts layers of texture and flavour. Average age 11-19 years. Residual sweetness 270-400 grams per litre.

Rare Rutherglen Muscat: is rare by name and by nature. These are the pinnacle Rutherglen Muscats – fully developed and displaying the extraordinary qualities that result from the blending of selected parcels of only the very richest, and most complete wines in the cellar. Rare Rutherglen Muscats are only bottled in tiny quantities each year, but for those privileged to taste them, these are wines of breathtaking complexity, texture and depth of flavour. Minimum age 20+ years. Residual sweetness 270-400 grams per litre.

市场: The Muscat of Rutherglen Network。他们有着 Code of Practice (wines have to be no lower than 17% alc. and min finished wine Baume 9-15 degree)。