



CAMPBELLS

OF RUTHERGLEN

Campbells Muscats
and Topagues of
Rutherglen

CAMPBELLS WINES

RUTHERGLEN

VICTORIA, AUSTRALIA

The Campbell Family

Scotsman John Campbell established the vineyard in 1870. Today, the vineyards and winery are operated by fourth generation viticulturist Malcolm Campbell and his brother Colin, the winemaker. They have been joined by the fifth generation who are adding their skills to all facets of the family operations. With five generations and over 140 years of family winemaking, the Campbells have forged a reputation as a benchmark Rutherglen winery and one of the leading wineries of North Eastern Victoria, Australia.

Location

Campbells vineyards and winery are located in the historic Rutherglen Wine Region of North Eastern Victoria, Australia.



The wines

Campbells is renowned for crisp whites and full bodied red table wines that reflect the characters of the Rutherglen Wine Region. Campbells also produce the luscious Rutherglen Muscats and Rutherglen Topaques which are considered to be amongst the world's richest wines. They are unique wines of the world being a combination of climate, soil, grape variety, generations of experience and the old stocks reserved by generations past.

The Rutherglen Wine Region

Rutherglen's warm and dependable climate is in many ways similar to the Rhone region in France and hence the varieties Shiraz and Durif (Petite Sirah) prosper there.

Reliably warm and dry autumn weather allows the grapes to slowly and fully ripen producing true varietal flavours. It also means that the Rutherglen Muscat and Topaque grapes can be confidently left to hang on the vine to develop the flavour and high natural sugar levels required to produce the world's richest wines.

The Campbells winemaking philosophy is to capture the distinctive flavor of Rutherglen into wines of complexity and elegance. Each and every bottle of Campbells wine is a testament to generations of experience, dedication and innovation.

Campbells is a proud member of Australia's First Families of Wine. A group of 12 like-minded and respected generational winemaking families.

The Campbell family at their Rutherglen Winery



BACKGROUND

Introduction

Since the first grapes were harvested in the 1850s, Rutherglen has been recognised for producing fortified wines of unique quality and unsurpassed richness. The Muscats and Topaques of Rutherglen are a unique combination of the climate, grape variety, soils and the skills of the winemaker. The region continues to receive international acclaim for the 'world's richest wines' from wine writers, merchants and consumers alike.

Campbells is one of Rutherglen's original fortified producers and has developed a house style that is complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry. Campbells has extensive Muscat and Topaque soleras to draw from and the art of making, blending and maturing these wines has been passed down from father to son since Campbells was established in 1870.

The jewels in Campbells' crown are the renowned Merchant Prince Rare Rutherglen Muscat and Isabella Rare Rutherglen Topaque. The ultimate recognition for Campbells' fortified winemaking expertise was the perfect score of 100/100 awarded to the Merchant Prince by wine columnist Harvey Steiman of the internationally-respected Wine Spectator magazine. This was the first wine in Australia's history to be awarded a perfect score by Steiman.

Muscat and Topaque – a summary

What are Rutherglen Muscats and Rutherglen Topaques?

- Luscious fortified wines of unique quality, unsurpassed richness and lingering complexity
- Described as 'nectar of the gods'
- Unique to the wine region of Rutherglen
- A complex blend of youth and maturity

The grape varieties

- Rutherglen Muscats are made from the grape variety muscat a petit grains rouge
- Rutherglen Topaques are made from the grape variety muscadelle

Why are they unique to the Rutherglen wine region?

- The climate – a long, dry ripening season, high sunshine hours and low humidity allowing the grapes to linger on the vines to reach their full potential.
- The clones – specific to Rutherglen and grown for over 140 years.
- The reserved wines cellared by generations of family owners.

The flavours of Rutherglen Muscat and Topaque

- Rich, luscious and complex with unbelievable complexity.
- Described as 'history in a glass'

CLASSIFICATION

The Classifications of Rutherglen Muscat and Topaque

Colin Campbell's lifelong passion to see Rutherglen Muscat and Topaque recognised as the unique wines of Australia led to the development of a classification system, which has also now been adopted for tawny port style wines. The classification comprises four levels that indicate the level of quality and guarantee reliability.

Rutherglen

The foundation of the style: displaying fresh fruit aromas, rich fruit on the palate, clean grape spirit and great length of flavour.

Classic

A maturing style imparting greater levels of richness and complexity; exhibiting the beginnings of 'rancio' characters produced from prolonged maturation in oak.

Grand

A mature style with greater intensity and mouth-filling depth of flavour, complexity and viscosity; producing layers of texture and flavour with seamless integration of the flavours of fruit, grape spirit, and mature oak.

Rare

The pinnacle of Rutherglen Muscats and Topaques, the richest and most complete wines - displaying deep colour, intense fruit and 'rancio' characters, rich viscous texture and extraordinary depth of mellowed complex flavours.



This symbol guarantees the authenticity of the wine.
It can only be applied to wine produced from
Rutherglen grapes.

Campbells' house style

Campbells has developed a house style that is complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry.

VITICULTURE

New vintage Muscat and Topaque

The amazing complexity of Rutherglen Muscat and Topaque begins in the vineyard where the fruit quality and sugar content of the harvested grapes are vital to the future blends. As fruit for these wines is left on the vine for an extended period, many factors can intervene and affect quality.

The soil

The vines for Campbells Muscat and Topaque are planted on deep, alluvial red loam soils which retain moisture, allowing the fruit to ripen gradually on the vine. This builds rich, raisin flavours, whilst retaining the natural acidity of the grapes.

The age of the vines

Fresh and fruity material from our young, ten-year-old muscat and muscadelle vines, or wonderfully mellow, deeply flavoured fruit from low yielding vines of 40, 60 or even 80 years old, are used to enrich the blends to exactly the required level depending on the classification. We have learned how to extract the very best from our grapes. We may pick one block of vines early, or manage the yields of another through the use of selective pruning, or leave another block of vines to mature long into autumn, allowing the grapes to raisin naturally on the vine and reach an even greater concentration of sugars.

The climate

While the Rutherglen climate is warm, often reaching high temperatures in the height of summer, it is moderated by the flow of cool night air from the foothills of the nearby Victorian Alps. Rutherglen has 20 minutes more sunshine per day in the growing season than any other wine region in Australia. Most importantly, the autumn is long, warm and reliably dry - allowing the grape sugars to concentrate in the shrivelled berries, as the water is drawn out by the sun. In good years, the sugar in the grapes may reach more than 20 degrees Baumé, and in most vintages will be harvested at 17 or 18 degrees sugar - a very rich harvest. The importance of climate can not be underestimated. For example, wet weather introduces mould with attendant rot and undesirable flavours. In contrast, weather which is too hot too quickly can induce excess evaporation before the delicate sugar acid balance can be developed.

The canopy

The vine canopy must be managed carefully. Too much canopy (leaf cover) can delay raisining, while too little can induce sunburn and cracking.

Fermentation

In the winemaking process, the degree of ripeness, purity of flavour, the point of fermentation at which fortifying spirit is added and the quality and purity of that fortifying grape spirit all combine to produce the finished product.

Selection for classification

Each vintage, grapes are picked in batches according to quality and the resultant wines are kept separate until their final structure can be assessed and a decision made regarding which classification they will join. The new wines are then carefully classified according to their quality and placed in mature oak casks of varying sizes awaiting allocation to the appropriate classification. In some years, very little or no wine may be considered good enough to use in our rare classification. Once, every twenty years or so, remarkable wines are produced from perfectly raisined grapes. 1998 was such a year. Fruit from our best blocks in 1998 made special wines of unsurpassed quality which were aged separately and held for future blending in our rare solera.

WINEMAKING

Maturation and blending

Contrary to popular belief, age is only one factor in determining the quality of Muscat and Topaque. As the quality of classification increases, the number of vintages in the blend and the span of age between the oldest and youngest component wines will generally be greater. Nevertheless, these are merely two contributing factors to quality.

Use of oak

Mature oak casks are used to allow the flavours of the Muscat and Topaque to integrate and mature, without an overt influence of new oak. It is the flavour of the fruit, not oak, that is important. The oak cask is a vital vessel allowing gradual and beneficial oxidation over the years. The majority of our solera oak is puncheons (450 litres), backed up by larger casks.

Solera system

The "solera" is an age old method of blending and maturing wines over a period of years to maintain uniformity of quality, age and character. Originating in Jerez de la Frontera, Spain, the word derives from the Spanish "suelo" meaning ground or floor, since the final stage of the solera rests on the floor of the cellar, or on racks a few inches above it.

At Campbells, we use a modified solera system to age our Muscats and Topaques to ensure consistency of quality and we have a solera for each of the classifications of Muscat and Topaque. All Campbells Muscats and Topaques are aged in solera systems, many of which contain the wines of four generations of Campbells.

The solera is a series of five stages of casks which may be of varying size and placement. Each stage contains wine at successive stages of maturation. From the final stage, the finished mature wine is drawn for sale, and then each stage is progressively filled from the preceding stage with the youngest wine introduced at the earliest stage. So the wine moves slowly over the years through the casks until it reaches optimum maturity in the final stage. This in effect blends the individuality and variances of different vintages to create our unique and distinctive house style. It is also thought that the aeration and constant movement of the wine aids its development.

The wine introduced at the earliest stage is very carefully selected and allocated to the classifications in October each year from our reserves of young wine. The selection is based on Baumé, flavour and fruit weight according to the classification of the solera. The mature wine from the final stage can only be withdrawn for bottling if it passes the test of a triangular tasting. This is a blind tasting of the previous withdrawal against the current wine proposed for withdrawal. Provided there is no discernable difference in the three wines, a withdrawal can be made. The amount taken is judged according to the size of the solera.

Evaporation

Evaporation plays an important role in the maturation of the Muscats and Topaques. On average the maturing casks lose 5% of their volume per year to the "angels". This makes the production of these wines a costly enterprise, but without this concentration through evaporation, these would not be the 'world's richest wines'. Over the warmer months the air in the cellars is rich with the aroma of Muscat and Topaque beginning its journey skyward. Look up, and you will see the dark deposits on the winery roofs - evidence of many years of the gradual migration of the wine out of the casks.

The skill of the winemaker in making and blending these wonderful wines has developed into an art form that only generations of experience and an innate knowledge of the qualities of our Muscats and Topaques can deliver.

RICH FLAVOURS & FOOD

The wine and food combinations are endless. Whenever richly flavoured dishes are offered, “the world’s richest wines” will prove perfect partners.

Enjoy Rutherglen muscats in the following situations....

- Younger Rutherglen muscat as an aperitif (particularly when well chilled) with prosciutto and melon, with all manner of cheeses (particularly washed rind cheeses, crumbly cheddars and stronger blue cheeses), and fruit based desserts such as poached pears, or mascarpone stuffed figs.
- With age the greater intensity of the wine more than matches chocolate, and desserts such as chocolate soufflé or caramelised pecan pie.
- Rare displays such intensity and complexity that we recommend enjoying it by itself otherwise alongside a strong espresso coffee and the finest dark chocolate.
- Serve Rutherglen muscats chilled in summer or over ice.

Enjoy Rutherglen topaques in the following situations....

- The younger Rutherglen topaques as an aperitif with hors d’oeuvres.
- The ideal complement to soft cheeses, winter soups, poached and marinated fruits and honeyed ice creams.
- The richer Rutherglen topaques are a perfect match for the riper washed rind cheeses together with walnuts or almond bread. Alternatively with Baklava and steamed puddings including sticky date pudding.
- Serve Rutherglen topaques chilled in summer.

Typical descriptors for Rutherglen Topaques

Honey, cold tea, fish oil, malt, butterscotch, dark chocolate, malt biscuits, toasty, dried dates, treacle, elixir like, complex, essence, toffee.

Typical descriptors for Rutherglen Muscats

Muscatel, orange blossom, marmalade, floral, fragrant, musk, muscatel concentrated, mixed spice, cloves, roast nuts, raisins.

Australia's first 'perfect' wine

Campbells Rare Rutherglen Muscat

The Campbell family from Rutherglen in North East Victoria has made the first wine in Australia's history to be awarded the 'perfect' score of 100/100 by the world's most authoritative and widely read wine journal.

Campbells Merchant Prince Rare Rutherglen Muscat, a sweet, unctuous fortified wine was awarded the ultimate accolade by New York-based Wine Spectator magazine which has a readership of more than 2.5 million wine lovers across the globe.

In over 30 years of existence Wine Spectator has reviewed more than 11,000 Australian wines but until 2010 it had never found the 'perfect' Australian wine.

Legendary wine columnist Harvey Steiman commented on the wine, "Dark amber in colour, this is complex and wonderful with exquisite balance, richness, depth and length, finishing on a note of amazing finesse and delicacy."

Owner and fourth generation winemaker, Colin Campbell said, "We have received many accolades for this wine in the past, however this is the first time we have been awarded 100 points. To get a perfect score from such a respected wine reviewer is a great endorsement."

The Merchant Prince represents the pinnacle of Campbells winemaking at Rutherglen, drawn from ancient soleras laid down by Campbells generations past.

"It is really my grandfather and father who take the credit for this wine, as they are the generations that made the base wine. It's due to their foresight that I am fortunate enough to have these incredibly old and special stocks of Muscat to work with today," Campbell said.

Campbells celebrated 140 years of family winemaking in 2010 and is a founding member of Australia's First Families of Wine, a group of 12 wineries combining 1200 years of family and intergenerational winemaking.

Colin Campbell is the fourth generation winemaker, his daughter Susie is the family business' Marketing Manager.

Campbells Wines

4603 Murray Valley Highway
Rutherglen Victoria 3685
Australia
Phone: +61 2 6033 6000
www.campbellswines.com.au