



BOBBIE BURNS SHIRAZ MAGNUM 2022

THE GRAPES

Shiraz from our “Bobbie Burns” vineyards in Rutherglen.

A Rutherglen icon - showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity, this wine will age gracefully for 20+ years in this extra-large format. This 53rd vintage of Bobbie Burns Shiraz is a fine example of the Campbells of Rutherglen style.
- Julie Campbell

TASTING NOTES

Colour	Vibrant mid red, density and depth.
Bouquet	In the magnum format the wine is showing fresh ripe blackberry and plum fruit, with a hint of oak char in the background.
Palate	This wine is full bodied with vibrant dark berries and ripe plum fruit, beautifully balanced with layers of fine, dry tannin and complementary notes of dark chocolate, licorice ironstone and spice.
Serving Suggestions	Enjoy now with baked pepper crusted whole beef fillet, dutch carrots and a red wine sauce.
Cellaring	Our long history with this wine suggests it will continue to develop in the bottle for up to 20 years.
Date tasted	July 2026.



PRODUCTION

Alc.	14.8 %
T.A.	6.2 g/L
pH	3.55
RS	1.58 g/L

A dramatic growing season with late frost and summer storms presented a challenge to winemaking. Fortunately our established old vines proved resilient and we were able to produce a classic Bobbie Burns Shiraz with depth and typicity of fruit flavours.

After fermentation on skins for seven to ten days using closed fermenters, the wine was subsequently aged for a period of 18 months in a mixture of new to three year old premium French and American barrels. Final tasting and blending of batches occurred in December 2023 before bottling early in 2024.