



HAND PICKED SHIRAZ 2024

THE GRAPES

Hand picked by the entire Campbells team in our “Bobbie Burns II” vineyard at Rutherglen.

We are extremely proud to release a wine that is a true reflection of the spirit at Campbells Wines; combining the efforts of the whole Campbells team, who are like family to us. Every team member was involved in some way to bring this wine to you.
- Julie Campbell

TASTING NOTES

Colour	Vibrant, deep red with purple hues.
Bouquet	A wine that jumps out of the glass with lifted, bright plummy fruit fresh from the vineyard, complexed with lightly charred oak.
Palate	This medium bodied wine is youthful with lively red berry and plum fruit dancing across the palate. A spicy oak background progresses to a smooth, clean finish.
Serving Suggestions	Enjoy this wine with roast loin of venison with a Dijon mustard sauce, roast cauliflower and pickled plums. Alternatively pair with a waxed aged Cheddar, quince paste and Lavosh.
Cellaring	Enjoy now or cellar for up to 10 years.
Date tasted	June 2025



PRODUCTION

Alc.	14.7 %
T.A.	6.6 g/L
pH	3.53
RS	1.23 g/L

Whole bunches were hand picked directly into open fermentation vessels in the vineyard. Then covered with must (crushed grapes) from an earlier harvest. These vats were covered with dry ice (CO2) to prevent oxidation and left cold soaking for 3 days. The vessels were hand plunged, twice daily for two weeks and temperature monitored. At the press only the best free run juice was taken. Malolactic fermentation was initiated in tank before the wine was finished in two year old French puncheons and matured for ten months. Finally, the wine was blended with a little Bobbie Burns I vineyard Shiraz, which boasts our classic 60+ year old shiraz vines.