



CAMPBELLS

OF RUTHERGLEN





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2016 Back Vintage Wine Guide

A unique feature of Campbells Wines is our practice of maintaining stocks of Back Vintage wines ideally suited to cellaring, and holding on to these for re-release with the specific purpose of making these Back Vintage Wines available at the peak of their development.

Selected wines are released regularly to our Cellar Club members and at Cellar Door through our Back Vintage Wines programme. Our 2016 Back Vintage Wine Review has been compiled to assist all wine lovers in obtaining the maximum benefit and enjoyment of their cellared wines.

Once every two years we convene an expert panel at the winery to taste and critically assess all available wines from the past 20 years. This process enables us to determine appropriate release dates for our Back Vintage Wines. It is also an opportunity for us to assess the development and future potential of most of the wines we have produced over the past 20 years.

The information from our 2016 tasting has been compiled into this guide to assist you in your cellaring and enjoyment of Campbells wines.

All wines are constantly developing and changing as they age and any guide is only useful for a limited period. A tasting is essentially a snapshot of the development of a particular wine at a given point in time. From this snapshot, and previous experience with a wine or style, we make our assessment of its potential to change in the bottle.

You can use the specific wine information in this guide until late 2018 with confidence but beyond that date it will become increasingly less useful.

Please feel free to contact us anytime with your enquiry on 1800 359 458 or email sales@campbellswines.com.au. Our next guide will be released in late 2018.

Best wishes

Malcolm Campbell
Viticulturist

Colin Campbell
Winemaker





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Contents...

When is a wine at its best?	4
Transporting and storing wine	5-7
In your car	5
To freight or not to freight	5
In your home	6
Simple storage solutions	6
Places to avoid leaving wine	7
Screw caps and alternative closures	7
Inspecting individual bottles for soundness	8
Purchasing aged wines - buyers beware!	8
Wine levels in bottles	8
Leaking corks	8
Serving Back Vintage Wines	9
Colour	9-12
Crust and sediments in wine	9
Wine crystals (clear solids in wine)	9
Mould on corks	9
‘Cork’ taint (corked wine)	10
Decanting (opening wines prior to serving)	10
Serving temperature	11
Glass selection	11
Food selection	12
Tasting and appreciating wine	13-14
Sight	13
Smell	13
Taste	14
What is the flavour?	14
Texture	14
Balance	14
Our winemaking philosophy	15
Our vines and wines	16
Our 2016 Back Vintage Wine review.....	17
Tasting notes	17
Cellaring potential	17
Rating	17



CAMPBELLS
OF RUTHERGLEN

Contents...

Wines reviewed	18-33
Riesling	18
Pedro Ximenez	19
Trebiano	20
Chardonnay	21
Chardonnay - Limited Release	21
Roussanne - Limited Release	22
Semillon - Limited Release	23
Viognier - Limited Release	24
Shiraz Durif	25
Tempranillo - Limited Release	25
Malbec - Limited Release	26
The Sixties Block	27
Cabernet Sauvignon	28
Cabernets - Limited Release	29
Bobbie Burns Shiraz	30
Rutherglen Durif - Limited Release	31
The Brothers Shiraz	32
The Barkly Durif	33
Vintage Port	34
Rutherglen Muscat and Rutherglen Topaque	35



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When is a wine at its best?

This is a very subjective issue and it depends on individual tastes.

Wine can be likened to a piece of fruit in its development. Many fruits look ready to eat when they are still some time from achieving full ripeness. Cherries, mangos, and peaches are some fruits that are often picked prior to full development. If they are eaten in this state they are often high in acid, with sharp flavours, and not at their most enjoyable.

Left to ripen their colours darken, acid levels become lower and their general appeal and taste is much more pleasant. Left too long past this point and they lose this attractive balance, begin to oxidize and eventually rot.

Like fruit, many wines are sold prior to attaining their most harmonious mix of flavours and taste sensations.

Young red wines have vibrant colour and strong fruit flavours, which add to their appeal, but they also have high levels of drying tannins, and often the delicate fruit flavours are masked by oak. These characters mellow over time and new and different characters emerge as a result of this process. If a wine is kept too long this development becomes excessive and the wine will become progressively less appealing.

White wines also develop in the bottle and change character. Wood aged white wines will contain the same oak tannins and flavours as red wines and these soften in the same manner.

Aromatic white wines such as Riesling, and to a lesser extent Semillon, exhibit delicate fragrant aromas that are appealing when young. If cellared for an extended period these aromas may decline in intensity, but the development of new aromas and flavours such as honey, cashew and buttered toast begin to develop.

Most wines, white or red, go through a period between one and three to five years from bottling when they seem to lose their lifted youthful aromas but have yet to develop their secondary aged flavours. We describe such wines as 'dumb' or 'sleeping' as they display few lifted aromas. 'Let sleeping dogs lie' is safe advice in this instance. Hold on to sleepers for another two to three years, in most cases you will be rewarded for your patience.

Note: All wines tasted in this guide were cellared at the winery in temperature controlled conditions. The ambient temperature of our cellar does not change quickly and varies between 14 and 18 degrees through the course of the year. If your wines have been stored in warmer conditions they will develop more quickly. If kept in cooler conditions they may develop at a slower rate.



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Transporting and storing wine

Winemakers take great care to ensure that the delicate flavours of their wines are protected and enhanced in order to present consumers with the best possible product. However once the wine leaves the winery the harmful influences of heat and rapid changes in temperature and light must be controlled if it is to maintain best condition.

Here are some tips to protect the flavour and quality when transporting and storing wine.

In your car

This is perhaps the most dangerous environment for wine storage particularly during the warmer months. The interior and boot of vehicles can reach oven like temperatures when parked in direct sunlight.

Such conditions can in effect 'cook' the wine, with the delicate fruit flavours that the winemaker has striven to preserve, soon turning bland and unpalatable. You may find with wines under cork that the pressure created by the expanding wine in the bottle pushes the cork above the rim of the bottle, and leakage can occur. With most wines now bottled under screwcap the effects of temperature can be near impossible to see, and only become evident when the wine is opened (often with great expectations!) some years later. It is a largely inexact science, and short term exposure to heat may have little or no effect, but as a general rule it is best to transport your wine as close to ambient temperature as possible.

If travelling in the warmer months always park your car in the shade. When you have made your purchases be sure to keep your wine in an enclosed carton, and cover with a blanket or sun visor to minimize the chances of heat damage. When you return home or to your accommodation move the wine inside immediately.

To freight or not to freight?

Pretty well all of Australia's wine growing areas experience warm summers. If purchasing wines at Cellar Door over the warmer months consider having the wine freighted to lessen the chances of heat damage. Conscientious wineries will not send wines out when hot weather is expected, so it can be a small price to pay for peace of mind. Often wineries will offer discount freight for orders of a dozen or more, or perhaps even freight your wine free of charge as with our Cellar Club members.

When considering your delivery instructions ensure your wine will be shaded and protected from sunlight and heat if you are not at home. Consider having your wine delivered to your workplace if appropriate.



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Transporting and storing wine

In your home

If you are storing or cellaring wine, ideal conditions are a dark, stable environment with medium humidity and a stable temperature range somewhere between 14 and 20 °C, with the less variance the better. As a very general rule wine stored at the upper end of this range will develop more quickly, with wines stored at or near the lower limit ageing slowly.

An underground cellar is both romantic and practical for wine storage. Unfortunately, most homes do not have one! As a result most wine ends up being stored in the living quarters. This need not be too detrimental to the wine if care is taken in the choice of location.

Simple storage solutions

It is possible to maintain a functioning 'cellar' in the home without going to huge expense; one just needs to be a little innovative.

Begin by selecting a site in the house that maintains the most stable year round temperature. A central room or cupboard with no external walls is ideal. An understorey garage is another good option. Invest in a double bulb thermometer and do a few trials to find the best spot.

If possible store your wines in their original cartons. This acts as another form of insulation, and also keeps the light out. Purpose made polystyrene cartons available from most good wine stores are also a great option.

Wines under cork should be stored on their side to prevent the cork from drying out. Wines under screwcap may be stored upright or on their sides. Do be careful to ensure there is no pressure on the screwcap closure so the seal is not inadvertently damaged.

Recent years have seen an explosion in the number of temperature controlled wine fridges on the market. Such cabinets are available in a huge range of shapes, sizes and capacities, and competition in this sector means prices are far more reasonable than they were just a few years ago. Most major department stores now offer a range, though for the best advice a specialist wine-store is a good place to start. Our only recommendation would be to purchase the largest one affordable within your price range, as the collection inevitably grows. If space is a factor all capital cities and many regional centres have businesses offering professional storage facilities. Prices vary so be sure to shop around.



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Transporting and storing wine

Places to avoid leaving wine

- Detached garages. These are usually unlined and subject to huge temperature variation.
- Living rooms. Wine racks in living rooms are subject to light and higher temperatures. Suitable for 'drink now' wines, but not long term ageing.
- Kitchens. People often place wine racks on top of refrigerators in kitchens. This is the worst possible environment with heat from the cooling element a factor. Avoid at all costs.

Screwcaps and alternative closures

Over the past decade there have been a number of alternatives to cork developed, but most producers seem to have settled on cork or screwcap as their closure of choice. We believe neither closure is preferable in every instance, with both having redeeming and negative qualities. Needless to say given our focus on producing long lived Back Vintage Wines this is an issue we take very seriously.

Choosing the correct closure for a particular wine can be a difficult decision as there is a lot of conflicting 'evidence' available. At Campbells we initiated a series of trials a number of years ago to find out what closure works best for our wines.

We have now transitioned to screwcap closures on all of our wines. The result from our own research and experience with closures indicate screwcap is the most sound closure available at this point in time. Given our Back Vintage Guide does include wine bottles under cork, we felt it best to include information related to cork wine closure.



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Inspecting individual bottles for soundness

Purchasing aged wines – buyer beware!

‘There are no good old wines just good old bottles’ - Anon

We enjoy being able to offer Back Vintage Wines for tasting and sale at our Cellar Door because we know that these wines have been looked after for the duration of their lives in our temperature controlled cellars. But purchasing aged wines from auction or retail can be fraught with danger. Here are a few simple rules to follow that will hopefully help you to avoid disappointment at the dinner table.

- Visually inspect fill levels to ensure that the wine is sound. An ‘ullage’ in the neck of the bottle increases the likelihood of the wine being oxidized.
- Colour can also be an indication, especially with older white wines. It is best to pass over wines that look excessively dull or dark.
- The label can also tell a story. If the label is torn or faded it may be an indication of poor storage conditions.
- Check the capsule to ensure no wine has leaked through the cork. If under screwcap check to see that the cap has not been knocked or dented in any way, as this can break the seal and allow ingress of oxygen into the wine.

Wine levels in bottles

A bottle’s fill level, or ullage, is a good barometer of a wine’s health, its age and the manner in which it was stored. Ullage is caused by evaporation of wine through the cork, or a telltale leak through an illfitting or damaged screwcap, and generally indicates that some oxidation has taken place. A certain amount of ullage is acceptable in an older wine; indeed a wine may still be sound with an ullage level of four centimetres or more. Often the only way to discern the effect on the wine is to taste it. Young wines (those less than 10 years) should appear relatively unchanged.

Leaking Corks

Evidence of a small leakage may not necessarily mean spoilt wine. A bottle may leak because it was exposed to a high temperature at some stage or lower air pressure such as travelling at high altitude. These influences may cause some leakage but no damage. Additionally some corks take a little time to seal perfectly and may allow some wine to leak initially.



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Serving Back Vintage Wines

General advice for the assessment and enjoyment of aged wines is as follows:

Colour

Colour can be a great indication of a wine's stage of development.

White wines tend to deepen with age as they slowly oxidize, with clear or greenish hues giving way to a deeper golden colour, and in time a faded or brownish colour as the wine becomes over- developed (much like a piece of fruit).



A. Young white wine

B. Mature white wine

C. Oxidized wine,
likely to be
unpalatable

A. Young red wine

B. Mature red wine

C. Oxidized wine,
likely to be
unpalatable

Red wines can be near opaque on release, and it is only by holding it against a white background that you can pick up the colour at the rim of the wine. In time the colour begins to fade, and the wine can become more tawny and in time also picks up a brown edge.

Crust and sediments in wines

All wines contain grape solids. The size and quantity of these grape solids can vary greatly from wine to wine. The vast majority of white wines commercially available today undergo fine filtration, and that being the case it is rare that a crust or sediment will form.

However with red wines many winemakers adopt the practice of minimal filtration, arguing that these natural grape solids contain colour and flavour. In a young red such solids may be imperceptible as they are still in suspension in the wine. Over time these solids precipitate out of suspension and can form as a crust on the side of the bottle, or sediment in the bottom of a bottle. These deposits are totally harmless, and just a bi-product of the natural process of winemaking. With such wines it is advisable to handle the wine very gently to avoid stirring the sediment back up into the wine, and carefully decant it prior to serving.

Wine crystals (clear solids in the wine)

With temperature change the ability of the wine to hold dissolved tartaric acid changes and some of this acid can form as solid tartrate crystals. In white wine they sometimes appear like small crystals floating in the wine. They are totally harmless and are not detrimental to the wine in any way. As the wine warms they may disappear.

Mould on corks

Mould growing on the cork or under the capsule of a wine is not the cause of cork taint. This may indicate that a small amount of wine has leaked at some stage, or the wine has been exposed to particularly humid conditions. This mould on the cork will have no discernable affect on the wine.



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Serving Back Vintage Wines (cont.)

'Cork' taint (corked wines)

It is important to be able to recognize cork taint in wine. A 'corked' wine is caused by the presence in the cork of an undesirable compound known as tri-chloro-anisole, or TCA for short. TCA is a mould spore that occurs naturally in cork in infinitesimally small amounts, and is totally undetectable to the human eye.

The effect TCA has on a wine can vary. A wine can be anything from mildly corked, to severely corked. A corked wine will generally display aromas and flavours such as damp cardboard, or musty wet hessian. Often fruit characters will be 'stripped', and the wine will taste flat and lifeless on the palate. TCA affected wines are in no way harmful to consume and indeed many are consumed unknowingly.

It is important not to immediately dismiss any wine displaying 'odd aromas' as 'corked'. Odd smells, known in the industry as 'bottle stink', will often develop in a wine over time, and can be cleared by allowing the wine to 'breathe' or by decanting for a short period of time.

Decanting (opening wines prior to serving)

Allowing a wine to 'breathe' prior to consumption is a much misunderstood component of enjoying fine wine, and as with most things related to the enjoyment of wine it can be an inexact science.

Allowing a wine to 'breathe' is the process of opening a bottle and allowing the wine to come into contact with oxygen in the air. This commences with pulling the cork or unscrewing the cap. The effect it has on a wine can be minimal as so little surface area of the wine actually comes into contact with oxygen. Our advice would be to have a decanter on hand at home (or ask for one in good restaurants).

Decanting is often thought of as something one does just for older wines, when in fact it is young wines that can benefit most. Poured directly from the bottle, a young wine may appear closed and hard structured. Bringing a young wine into contact with oxygen can assist in softening the wine's youthful bite and promoting fruit character and more complex elements in the wine. Decanting a young red wine, 1-2 hours or more prior to serving is a good rule of thumb.

Aged wines need to be treated in a different manner. A wine ageing or developing in bottle is in part the reaction that takes place to the presence of oxygen. This may be due to a very small ingress of oxygen through the closure, or a reaction with dissolved oxygen present in the wine since bottling. As an aged wine has had the opportunity to react to the presence of oxygen over a number of years in bottle, it does not always need a great deal of time in the decanter. Often 15-30 minutes is enough to see a marked difference. Decanting also helps to remove 'bottle stink', a term used for the odd smell that aged red wines can develop as a result of reactions occurring over time in the bottle. Alternatively try pouring the wine from glass to glass several times to aerate it and the smell will dissipate. The other benefit of decanting an aged wine is that one can carefully pour the wine into the decanter and retain any sediment in the bottle.

Decanting a white wine (especially a fuller bodied or oak aged white wine) is not unheard of, though it is generally more related to reds. The enjoyment of white wines can be influenced to a greater degree by temperature.



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Serving Back Vintage Wines cont...

Serving temperature

The correct serving temperature is a crucial, though often overlooked consideration when enjoying wine. What may be a perfectly enjoyable wine will appear hard and unyielding if served too cold, or hot and astringent if served too warm. This factor becomes more important as wines age.

The attraction of mature wines is the development of complex flavours. However these tend to be more subtle nuances, and many components are lost if the wine is served at the wrong temperature.

- White wines

Serve mature white wines warmer than you might serve a younger wine, as this allows the more subtle aromas to become more obvious. Serve mature white wines around 12 °C, cold but not chilled.

Sparkling wine and young unwooded whites such as Riesling or Gewurztraminer will be most appealing at 8-9 °C, whereas more full-bodied wood aged whites such as Chardonnay or Viognier will be better at 10-12 °C.

- Red wines

Most red wines should be served around 16-18 °C, or a touch below room temperature. Pinot Noir and lighter reds are better at the lower end of the range, with Shiraz, Durif and other full bodied styles at the upper end. You can chill a red wine for 10-15 minutes or so prior to serving if necessary. If it is a little too cool on opening it will soon warm.

- Muscat & Topaque

Traditionally viewed as a winter warmer and served at room temperature (approximately 18 °C). Alternatively, Rutherglen Muscats and Topaques are just as delicious in summer served chilled directly from the fridge, or splashed over a handful of ice cubes.

Glass selection

Correct glassware is equally important and like temperature is often overlooked. Speaking generally the correct glass will feel light and balanced in your hand. A tulip shape assists in capturing and directing aromatics, whilst a fine rim helps direct the wine on to your mid palate.

Avoid glasses with patterns, chunky rims and other such embellishments. They may look attractive on the dinner table, but do nothing to enhance the enjoyment of your wine. Never serve a fortified wine in a small glass. These magnificent old wines require a generous bowl to allow the complex flavours of age to be released.

At Cellar Door we serve our wines in Riedel; the world's finest crystal glassware. Riedel produce a range of varietal and style specific glasses that enhance each variety's individual attributes. Our Riedel tasting glasses are available for purchase at the winery.



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Serving Back Vintage Wines cont...

Food selection

It is often said that no great meal is complete without a glass of wine, and it could just as easily work the other way. A great meal can reveal complexities and subtle flavours in a wine that were otherwise not apparent.

Many of the food and wine matching 'rules' that we grew up with have come to be null and void in more recent times as we have come to embrace so many different cuisines and of course so many different wine styles from around the world. Experimenting with different food and wine combinations can be a lot of fun and yield some surprising results, so we tend not to be too particular in our recommendations.

That said there are some good general guidelines to work within when serving aged wines. Older white wines often build palate weight and texture with time in bottle, but lose acid. This being the case they can pair well with slightly richer dishes such as white meats, game such as rabbit or homemade pasta. Seafood with cream based sauces can also be an ideal match for an older Riesling or Semillon.

Older red wines pair best with subtle complex dishes without any domineering flavours. Slow cooked beef and lamb dishes are ideal, and duck can be an incredibly versatile food match. Char-grilled and heavily marinated meats are generally better with younger red wines, as the strong flavours in the food can tend to dominate the subtleties of the older red wine. Similarly, foods with chilli or excessive spice will quickly overpower an aged wine. In this instance look for a young wine (red or white) with a little residual sweetness to counter the heat of the dish.



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Tasting and appreciating wine

Take your time when savouring a wine to fully appreciate the balance, taste and flavours.

There are four senses we use when combining food or drink. These are sight, when visually assessing a wine, smell, detected by our nose, taste, detected by our tongue, and texture, detected by our mouth and tongue.

Sight is a factor in wine appreciation and can tell you much about a wine prior to tasting it. Smell is perhaps the most important sense. Being able to detect different aromas, and pick attributes from possible faults is a key part of enjoying fine wine. We smell aromas when we sniff wine from the glass. We refer to these same smells as flavours when they rise internally to our nasal passages from wine warming in our mouth. Wines contain over 200 compounds that react at ambient temperature, creating potentially 200 different aromas.

Our tongue detects taste. There are just four tastes, sweetness (sugar), sourness (acid), bitterness and saltiness. The Japanese also have a term, umami, which refers to a savoury flavor, and that is certainly a relevant flavor in wine appreciation as well.

In addition we also feel several sensations when wine touches parts of our mouths. Viscosity is a measure of the weight of the wine in the mouth, and is most evident in the contrast between a young Riesling and rich full-bodied red. High levels of alcohol in a wine will appear as a hot sensation in our mouths. Our mouths also detect astringency; the puckering sensation caused by tannins and related compounds.

Sight

Experienced tasters can glean a lot from visually assessing a wine, and it is deemed an important factor by judges in wine shows. Colour can give an indication of the wine's body, and expected depth of flavour. It also gives clues as to a wine's age, with fading or browning wines likely to be well developed. Swirling the wine and seeing how it clings to the glass will also show the viscosity of the wine.

Smell

There are several groups of aromas present in wines and the presence of these varies considerably depending on the age and nature of individual wines.

Firstly there are the primary fruit aromas present in the grapes that may be enhanced by fermentation. These are caused by the presence of flavour compounds and we recognise and describe these from our memory bank. Raspberries, cherries, black currants, asparagus, lemon and pine needle are all examples that have very distinctive and strong aromas/flavours. The compounds that cause these aromas are also present in different grapes.

In addition, there are the aromas imparted by the winemaking processes such as oak maturation. As wines age, these primary fruit flavours begin to decline and the complex compounds in the wine develop and interact to form a whole new range of aromas that we associate with bottle maturation. A wine is said to be at its peak with regard to aroma and flavour when the complex numbers of declining and developing odours form the most harmonious and appealing mix.

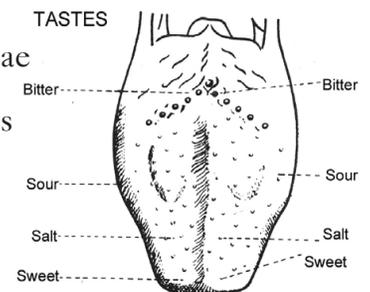


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Tasting and appreciating wine

Taste

Our tongue is a complex piece of equipment and it possesses numerous papillae spread across the upper surface, each containing several hundred taste buds. These detect levels of sweetness, saltiness, sourness and bitterness. Sweetness (sugar) is detected towards the front of the tongue, sourness (acid) along the front to middle sides of the tongue and bitterness on the centre back of the tongue. There is generally no detectable salt in wines and bitterness is generally at low levels in wines.



What is that flavour?

Often people at Cellar Door will comment that they can detect certain flavours in wines, but cannot accurately pick what they are. Quite simply it is a matter of practice, and gaining an understanding of how one's palate works. Wine tasting is a highly subjective art, and you will find people's palates are very seldom perfectly aligned.

If you are interested in expanding your tasting vocabulary, aids such as the wine tasting and aroma wheel, and the essential tasting guide are readily available from good wine stores, or contact the winery for more information.

Texture

Texture is an unheralded concept in wine tasting. We spend much time describing aromas and flavours that we can smell and taste in wine, but it is never quite as easy describing the textural sensation taking place in our mouth.

Most components of wine can impact on texture in some way. Tannin is a natural compound present in most dry wines (more prevalent in red wines) and is extracted from the grape skins and seeds during fermentation. Tannins are responsible for the slightly drying and occasionally mouth-puckering sensation we have when we drink wine. They can be described as fine, silky, chewy, chalky, drying or even raspy. Ideally they blend seamlessly into a wine as it ages.

Oak also plays a factor in most red and many white wines. Heavily oaked wines can be more viscous, and have a slightly charry mouthfeel. Again, in balance, oak should add a pleasant structural and textural element to an aged wine. Acid and alcohol are perhaps less obvious textural factors, but both play a part, and in excess can make a wine appear unbalanced.

Balance

Balance is the interplay between the different elements present in a wine. For a wine to age well, fruit flavours, acid, tannin, alcohol, residual sugar (if present) and oak (if present) need to be in balance with no individual component overshadowing another. A wine with any of these characters in excess may well be appealing when young, but is unlikely to age well.

Given our focus on producing Back Vintage Wines, balance is a quality we look to instill in all of our young wines.



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Our winemaking philosophy

Our philosophy is to capture the full flavours of Rutherglen in wines of complexity and elegance.



“We assist nature, we don’t seek to dominate her.”

Malcolm Campbell - Viticulturalist

Malcolm tends the family vineyards, which cover 160 acres. He uses innovative trellising and canopy management to bring out the best in the grape varieties most suited to Rutherglen.



“My role is to maximize and protect the natural fruit flavours.”

Colin Campbell - Winemaker

Colin’s skill is in making wines with structure and balance that can confidently be aged – a hallmark of Campbells Wines.



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Our vines and wines

Our winery and vineyards are situated entirely within the Rutherglen Wine Region. This is an historic region centred around the village of Rutherglen in North East Victoria.

The region is blessed with a reliable continental climate. Good soaking rains in winter and warm dry summer days ensure healthy vines and grapes.

The vital ingredient in Rutherglen's climate is the long dry autumn ripening period. This enables the grapes to ripen consistently to full maturity producing the true varietal flavours so evident in our wines. It is the key to the flavour of Rutherglen wines and also means that the grapes can confidently be left to linger on the vine and develop the high natural sugar levels and complexity required to produce our unique Rutherglen Muscats & Topaques.

We are renowned for our mouthfilling reds, complex dessert wines and crisp delicate whites.

Since its first vintage in 1970 Bobbie Burns Shiraz has come to epitomize the best of Australian shiraz. Quality, vibrant fruit with subtle oak making a wine with structure, balance and beauty at all ages. It shows how great a modern Australian shiraz can be.

The Barkly Durif sets the standards for this unique Rutherglen varietal. It is Durif at its finest, and only produced in the years that it meets strict quality criteria.

The jewels in our crown are, of course, our world-renowned muscat and topaque. Made from ancient stocks laid down by our ancestors, Rutherglen Muscat and Rutherglen Topaque are acclaimed internationally as 'The World's Richest Wines'. Our house style is complex, yet elegant, displaying a rich purity of fruit flavours.



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Our 2016 Back Vintage Wine Review

Tasting Notes

All wines tasted have been assessed against our expectation of what flavours and sensations that particular style or variety should be exhibiting given its age.

Our notes for the 2004 and 2014 vintages of Bobbie Burns Shiraz illustrate how a wine style, in this case our Bobbie Burns Shiraz, will change over time. When both vintages were tasted alongside each other recently our panel made the following observations:

- 2004 Concentrated blackberry fruit with mixed spice and black pepper.
Nice body and balance with integrated tannins.
- 2014 A great wine! Plum and blackberry, dark brooding fruit, black cherry and black olive.
Excellent palate weight and balance. Light chalky tannins.

Note the dark blackberry fruit, a key ingredient we seek in a good ripe shiraz, is common to both the wines. The prominent tannins and oak we expect to see as a feature of a young wine have mellowed in the older wine, to provide a more integrated, mouth filling palate structure, with a softer finish. The 2004 displays exactly the sort of development we would expect and desire in an older vintage.

Cellaring Periods

- 2018 – 2022** Whilst it may be drinking well now, we consider this wine will improve further and develop to be at its best between 2018 and 2022.
- Now – 2017** Drinking well now and should be equally enjoyable until 2017.
- Enjoy now** Drinking well now. However the wine is not expected to hold condition far beyond 12 months.
- Past** Individual bottles may still hold some appeal but generally deemed to be past their best.

Ratings

A letter after our tasting notes and cellaring recommendations indicates the following:

- E** These wines are currently drinking exceptionally well with many positive attributes and exceeding our expectations for the style at this stage of their development.
- P** These wines are considered past their best with few or no positive attributes remaining. Individual bottles may open well, but generally deemed past their best.

Those wines appearing with no rating are simply developing as anticipated, and are neither beyond nor below our expectations.



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Wines reviewed

RIESLING

We've been growing Riesling in our vineyards for over 100 years. Over the years we have forged a strong reputation for our Riesling, including winning the trophy for the Best Victorian White Wine at the Melbourne Wine Show for three consecutive years in the 1980's. Our Riesling exhibits true varietal character, and has a great capacity to age. Screwcap from 2004.

Pre 2002

Individual bottles may open well but generally deemed to be past their best.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	Nice nose of lifted lanolin and olive oil. Fruit has faded but some pleasant honey notes are evident on the palate.	Enjoy now	
2003	Honey and toast with a touch of kero on the nose. A structured and balanced wine. Drops away in the glass.	Enjoy now	
2005	A complex nose with attractive honey and citrus characters. Elegant and riper style.	Enjoy now	
2006	A stand out! Great balance with lovely secondary characters. Lemon citrus and lanolin. A wine still showing great aging potential.	2018 – 2022	E
2007	A fuller style wine with ripe, sweet fruit and developed lanoline characters on the palate.	Enjoy now	
2008	A riper style with lemon zest and meringue. The balanced acidity holds the wine together nicely.	Now – 2017	
2009	Blossom and sherbet on the nose. Lovely colour with a youthful palate and clean and lean citrus characters.	2018 – 2022	
2010	An intense aromatic wine with a touch of field blossom. Lemon lime citrus notes with a nice crisp acid finish.	2018 – 2022	
2011	A vibrant wine with racy acidity and a touch of sweetness on the palate.	2018 – 2022	
2012	Great colour with lemon sherbet and mineral slate and a nice acid balance.	2018 – 2022	E
2013	Light perfume and gummy light citrus. In a sleeping stage at present and has longevity	2018 – 2022	
2014	Lemon lime zest with a clean and lean tight acid line. Will open up over time.	2018 – 2022+	E
2015	Aromatic lychee and lime on the nose with nice balance and structure. Slightly sweeter spectrum and good acidity for longevity.	2018 – 2022+	E
2016	Ripe tropical fruits with a tight back palate. A vibrant wine.	2018 – 2022+	



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

PEDRO XIMENEZ

This Spanish variety produces elegant, lightly perfumed wines that increase in appeal and body through careful cellaring over extended periods. With age mid palate texture becomes a feature, making Pedro Ximenez a very versatile food wine. 2007 was the last vintage of this wine.

Pre 1996

Individual bottles may open well but generally deemed to be past their best.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	Uncomplicated with straw, lemon and mineral notes. A good example of the style. Aging well.	2018 – 2022	
2006	Sweet lemon pastry with a lean profile. Good palate and length with toasty citrus characters. A real curio.	2018 – 2022+	E
2007	Lemon losenge, lanolin and honeydew flavours. A fuller style wine.	Enjoy now	



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

TREBBIANO

Our Trebbiano offers a great alternative to Sauvignon Blanc, and like many Italian varietals comes into its own with food. Made to be consumed whilst young and vibrant, though some vintages age surprisingly well. Screwcap from 2006.

Pre 2009

Individual bottles may open well but generally deemed to be past their best.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2010	Lifted dried herb and blossom. Slightly oily with balancing acidity.	Enjoy now	E
2011	Attractive lychee blossom and lemon citrus on the nose with lean citrus fruits on the palate.	2018 – 2022	
2012	Blossom and hand balm on the nose. Balanced and savoury on the palate with lemon, lime and cut hay characters.	Now – 2017	
2013	Lime and citrus aromas. Full, upfront palate with mineral flint and zesty acidity.	Enjoy now	
2014	A fresh floral nose. Neutral yet textured on the palate with some fresh acidity.	Enjoy now	
2015	A bigger style wine with subtle pear and stone fruit, good weight and length.	Now – 2017	



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

CHARDONNAY

Our 'core range' Chardonnay was first introduced in 1997. It is a lightly oaked wine which offers an earlier drinking alternative to our Limited Release Chardonnay. Screwcap from 2005.

Pre 2008

Individual bottles may open well but generally deemed to be past their best

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2008	A full flavoured wine with white peach and ripe apple, cashews and pastry.	Enjoy now	
2009	A round, full palate with lemon meringue flavours, a touch of oak and vanilla spice.	Enjoy now	
2010	Bright green apple and pear characters with a pleasant creamy texture and hints of vanilla.	Now – 2017	
2011	Refined pear and citrus flavours. A lighter style wine.	Enjoy now	
2012	Granny smith apple and pear characters. A touch of talc with nice balance and weight.	Enjoy now	
2014	A fuller style wine with peach, pear, honey and buttery notes. Nice concentration and volume.	Now – 2017	
2015	White peach and citrus, lean and tight showing elegance with a balancing creamy texture.	Now – 2017	

LIMITED RELEASE CHARDONNAY

Our premium Chardonnay made without compromise in the traditional Burgundian style using the best parcels of fruit and partial fermentation in new oak barrels. It is a full, rich style intended to cellar well over the medium term. Screwcap from 2007.

Pre 2006

Individual bottles may open well but generally deemed to be past their best.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2007	A pleasant wine with balanced and integrated biscuity oak and vanilla bean.	Enjoy now	
2008	An enjoyable wine at its peak of development with complex vanilla and nectarine characters and a touch barely sugar.	Enjoy now	
2009	Racy citrus and stone fruit with a touch of oatmeal on the palate.	Enjoy now	
2010	A lighter style with zesty lemon peel, meringue and well integrated barrel ferment and spicy oak characters.	Now – 2017	
2012	Fine peach and nectarine fruit with a spicy lift and length on the palate.	2018 – 2022	
2013	Pleasant lemon barley sugar characters. A Balanced style with pristine oak showing lovely integration. Great example.	2018 – 2022	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

LIMITED RELEASE ROUSSANNE

First produced in tiny amounts in 2004 as part of a trial and only bottled as a varietal wine when the wine showed great varietal distinction. More Roussanne was planted in 2010 due to the promise the wine was showing in Campbells vineyard.

Pre 2002

Individual bottles may open well but generally deemed to be past their best.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2008	Honey and ripe pear with a hint of dried herbs. Good weight and complexity.	Enjoy now	
2010	Elegant, developed honey and herbal tea flavours with a seamless palate.	Enjoy now	
2012	Bright green apple and pear characters with a pleasant creamy texture and hints of vanilla.	Now – 2017	
2013	A generous style with pear, orange zest and blossom. Textural with a good balance.	2018 – 2022	
2014	A powerful yet balanced wine with peach characters and a pleasant mouth feel.	Now – 2017	
2015	Apple, white peach and mineral quartz with racy acid. Nice balance and viscosity on the palate.	2018 – 2022	



Wines reviewed

LIMITED RELEASE SEMILLON

First produced in 1992 our Limited Release Semillon is perhaps the most unheralded white we produce, though it's consistency from year to year and great capacity to age show it to be well suited to Rutherglen's climate. Screwcap from 2006.

Pre 2002

Individual bottles may open well but generally deemed to be past their best.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	Developed flavours of honey, spice and lemon zest. A slightly oily and dry textural finish.	Enjoy now	
2003	A touch of almond on the nose with mellow fruit and secondary buttery notes on the palate.	Now – 2017	
2004	Developed buttery melon and a touch of lanolin on the palate. Strong nutty toasty oak to finish.	Enjoy now	
2005	Past best drinking window.	Past	P
2006	Past best drinking window.	Past	P
2007	Grassy notes and candied citrus with a savoury mid palate and textural finish.	Enjoy now	
2008	Lemon lime citrus with developed hay and oak and a creamy barrel ferment character.	Enjoy now	
2009	A riper style with strong lifted hay aromas and a vibrant palate following through to the finish.	Enjoy now	
2010	Lovely, elegant varietal fruit characters with balanced and well integrated oak.	2018 – 2022	E
2011	An interesting wine showing lean lemon sherbet fruit. Slightly subdued and may currently be in a dormant phase.	2018 – 2022	
2012	Grassy aromas on the nose and a fuller style with medium fruit flavour and viscosity on the palate.	2018 – 2022	
2013	Fresh grassy aromas, a balanced palate and complex Semillon flavours.	2018 – 2022	
2014	Lemon citrus and sherbet-like acid. Lean and tight with a finer style.	2018 – 2022	
2015	Lemon, lime citrus notes and a hint of oak. Medium to full bodied and well balanced.	2018 – 2022	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

LIMITED RELEASE VIOGNIER

First released in 2004, our Limited Release Viognier has quickly established itself as a favourite with visitors to Cellar Door. This Rhone variety grows alongside Shiraz in its homeland (the two are often blended to produce red wines of great finesse) and is ideally suited to Rutherglen's climate. In 2014 we chose to blend our Viognier with Marsanne to produce a more consistent balanced, food friendly wine. Screwcap from 2005.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2004	Past best drinking window.	Past	P
2005	Lemon notes and candied butterscotch. Full palate with a steely savoury core.	Enjoy now	
2006	Good example of viognier characters. Crisp acid and a textural firm finish.	2018 – 2022	E
2007	Flavours of candied sherbet, lemon meringue and butterscotch.	Enjoy now	
2008	Tropical and lemon meringue flavours with a smooth palate as fruit and acidity have mellowed.	Enjoy now	
2009	A seamless palate with white tropical melons, honey notes and a steely textural core.	Enjoy now	
2010	A complex nutty nose with developed apricot fruit. Good texture and richness on the palate.	Enjoy now	
2012	Intense apricot aromas with sherbet and melon fruits. Nice minerality and texture on the palate. A wine that should settle with time.	2018 – 2022	
2013	Lifted tropical melon and varietal apricot characters. A well balanced wine with a crisp and clean palate.	2018 – 2022	E
2014	Fresh and complex with tropical melon and oak notes. Fine line and length with good barrel ferment characters. Developing well.	2018 – 2022	



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

SHIRAZ DURIF

A satisfying blend combining the berry and spice characters of Shiraz with the darker fruit profile and tannin structure of Rutherglen Durif. Designed to be enjoyed in its relative youth, though generally has the capacity to age well over the medium term. Screwcap from 2005.

Pre 2008

Individual bottles may open well but generally deemed to be past their best.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2008	Jubey confectionary fruit with medium palate weight and cherry tannins.	Enjoy now	
2009	Balanced fruit with well integrated secondary earth and black olive characters.	Enjoy now	
2010	Red cherry and raspberry notes with cooler fruits on the palate. A light to medium bodied wine.	Enjoy now	
2011	Past best drinking window.	Past	P
2012	An example from a milder vintage. Red cherry, herbaceous notes, smoke char toffee apple with medium light intensity.	Enjoy now	
2014	Light cherry cola fruit on the nose and medium palate weight with a touch of oak.	Now – 2017	
2015	Dense and rich plum and dark cherry fruit. Medium to full well balanced palate.	2018 – 2022	

LIMITED RELEASE TEMPRANILLO

Tempranillo is an exciting addition to Campbells Limited Release range. Given its Spanish origins, we believe Tempranillo has potential to flourish in Rutherglen's similarly continental climate. First produced in 2007.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2007	Red cherry cassis fruit with dry chalky mid palate tannins and a slightly sappy finish.	Enjoy now	
2008	Varietal cut hay characters on the nose with good primary fruit still apparent.	Enjoy now	
2009	Past best drinking window.	Past	P
2010	Plum, spice and slightly porty note on the nose. Cherry and cranberry fruit on the palate. Dry finish with nice texture.	Enjoy now	
2011	A refined, lighter style wine reflecting the cooler vintage. Lean sappy fruit and savoury notes.	Now – 2017	
2012	Cherry fruits and florals with secondary characters of tobacco and tar. Fine savoury tannins on the finish.	2018 – 2022	
2013	Plums, sage and lavender on the nose. Cherry cola and earthy characters provide complexity and length on the palate with good balance and a full finish.	2018 – 2022	E
2014	Amazing depth of flavour with a well balanced palate of strawberries and savoury notes. Will age well.	2018 – 2022	E



Wines reviewed

LIMITED RELEASE MALBEC

Responsible for the famous black wine of Cahors, and a key component of many Bordeaux blends, Malbec has been grown in Rutherglen since the mid 1800's. A highly individual and largely unheralded variety, our Malbec produces complex, structured wines that improve noticeably with time in bottle.

Pre 2002

Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	A medium to light bodied wine with cherry & tobacco leaf characters and soft supple tannins.	Enjoy now	
2003	Past best drinking window.	Past	P
2004	Evolved and complex with tomato leaf on the nose and gamey characters on the palate.	Enjoy now	
2005	Cherry cola, herb and seasoned spice on the nose. Plump and round on the palate with good fruit concentration. Well balanced and a good aged example of the style.	2018 – 2022	
2006	A big, full style with primary fruits holding well. Full, rich palate supported by good tannin structure.	2018 – 2022	
2007	Earthy, leathery characters with restrained fruit and a chewy tannins to finish.	2018 – 2022	
2008	Savoury red current with a touch of rhubarb. A pretty, balanced wine with good concentration.	2018 – 2022	E
2009	Blueberry, violets and white pepper spice with tomato leaf characters and a savoury finish.	2018 – 2022	
2010	Vibrant red cherry nose with gamey spicy notes. Light chalky tannins to finish.	2018 – 2022	
2011	Herbal notes, cranberry and rhubarb. Light to medium fruit, reflective of a cool, wet vintage. Enjoy soon.	Enjoy now	
2012	Good colour, dense mulberry and a black cherry nose. Spice and pepper on the palate with chewy savoury tannins to finish.	2018 – 2022	
2013	Sweet bright fruit, mulberry and blackcurrant. Elegant, good Malbec characters and nice meaty tannins.	2018 – 2022	E
2014	Blueberry and cherry cola nose with a lovely herbal edge. Tight and young with elegant tannins.	2018 – 2022+	



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

THE SIXTIES BLOCK

First produced in 2008 using fruit from a varietal black planted by Malcolm Campbell in the early 1960's, our Sixties Block contains a single row of many obscure and interesting grape varieties. Today this mature vineyard produces small quantities of intensely flavoured fruit, from which we select the very best for this intriguing blend.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2008	Red cherry and spice. Lovely balanced even palate with integrated fruit and some chewy tannins to finish. Drinking really well right now.	Enjoy now	
2009	A lighter style wine with a restrained palate. Herbal notes, gamey fruit and chewy tannins lead to a long finish.	Enjoy now	E
2010	Light fruit weight with a leafy characters. Medium bodied with softening tannins. Dense dark cherry, blood plum, black pepper and spice. A further 2-3 years will be rewarded.	2018 – 2022	
2011	Spicy fruit aroma with a leafy, lighter fruit spectrum and savoury tannins dominating the palate.	Enjoy now	
2012	Gamey and charcuterie characters. Earthy, spicy and leafy tobacco with a medium fine body and a lively finish.	2018 – 2022	
2013	Lifted blackcurrant, floral complex and spice. Lovely weight and balance with fine dusty tannins.	2018 – 2022+	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

CABERNET SAUVIGNON

A classic variety that requires care and attention to flourish in Rutherglen. First produced in 1990 our Cabernet Sauvignon displays all the hallmarks of our Rutherglen reds, pure rich fruit, true varietal character and the tannin structure for longevity.

Pre 2002

Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	A good example of an aged Rutherglen Cabernet. Opens up well in the glass. Enjoy now.	Enjoy now	
2003	Past best drinking window.	Past	P
2004	A riper style with evolved fruit on the nose and earthy characters. Nice weight and balance on the palate. Good tannins.	Now – 2017	
2005	Past best drinking window.	Past	P
2006	A big dense wine with pretty black pepper and plum characters on the nose a dense palate and earthy savoury tannins.	Enjoy now	
2007	Past best drinking window.	Past	P
2008	Ripe blackberry fruit with a rounded, well balanced palate and good length on the finish.	2018 – 2022	
2009	A minty, typically varietal cabernet nose. Well balanced in a bigger broader style.	2018 – 2022	
2010	Red cherries and pine needles on the nose. Medium bodied mid palate. Reasonable balance and weight. This wine may be ‘sleeping’ at present.	2018 – 2022	
2011	Red cherry, toffee apple with a touch char and tobacco leaf. Medium to light bodied and finely structured.	Now – 2017	
2012	Red currant fruit, red skin confection with dark blackberry fruits and dark chocolate tannins.	2018 – 2022	
2013	Briary fruit, blackberry, currants and a touch of herbal char. Medium bodied, red and sour cherry and light chalky tannins with a dry finish.	2018 – 2022	



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

LIMITED RELEASE CABERNETS

A Campbells signature wine, our Limited Release Cabernets is a blend of Cabernet Sauvignon and Ruby Cabernet. The Cabernet sauvignon provides firm tannins and structure whilst the Ruby Cabernet contributes impenetrable colour, and dark inky fruit. Capable of many years bottle age.

Pre 2002

Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	Past best drinking window.	Past	P
2003	Past best drinking window.	Past	P
2004	Savoury herbal green olive and capsicum. Medium palate weight. A good food wine.	Enjoy now	
2005	Ripe blackberry and cherry fruit with a medium bodied palate and good tannin balance. Drinking well now.	2018 – 2022	
2006	A stand out wine. Still showing youthful blackberry fruit characters. Ripe tannins adding complexity and palate weight.	2018 – 2022	E
2007	Sweet blackberry fruit with dense concentration and a firm tannin structure.	2018 – 2022	E
2008	Seasoned herb and spice, dark berry fruit and charry oak with a firm tannin profile.	Enjoy now	
2009	A good wine with balanced fruit and oak adding complexity and a pleasant finish.	2018 – 2022	
2010	A lighter style wine with red cherry fruit, a fine palate and full chalky tannins.	2018 – 2022	
2011	Red berries, cherry and mixed seasoning.	Now – 2017	
2012	Rich, brooding sweet blackberry fruit with mixed spice. Intense palate and lingering dense tannins.	2018 – 2022	E
2013	A meaty palate with balanced flavours and well integrated fruit and oak.	2018 – 2022	
2014	Cassis, blackberry and bramble. Nicely integrated tannins with good concentration and weight.	2018 – 2022	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

BOBBIE BURNS SHIRAZ

Thirty-eight consecutive vintages of our Bobbie Burns Shiraz have established Colin Campbell's signature wine as a Rutherglen icon. A proven formula of using only the best, fully ripened, Rutherglen shiraz and the subtle use of new oak barrels during maturation, results in a soft full flavoured wine. The early drinkability of the style masks the proven ageing potential of Bobbie Burns, which will provide great drinking for at least a decade. Screwcap from 2007.

Pre 2002

Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	Cherry cola, an earthy nose and medium fine palate. Rustic character.	Enjoy now	
2003	Jubey red cherry, seasoned spice, white pepper and primary plummy notes.	Now – 2017	
2004	Concentrated blackberry fruit with mixed spice and black pepper. Nice body and balance with integrated tannins.	Enjoy now	
2004	Primary plum and blackberry fruit still apparent with a spicy lift on the palate. Well integrated tannins.	Enjoy now	
2005	Rich concentrated plum, black olive spice and pepper with a touch of clove and spice. Balanced with layers of fruit and velvety tannins.	Enjoy now	E
2006	Plums and black cherry with a medium to dense concentration.	2018 – 2022	E
2007	Blackberry and cherry fruit with a touch of char, herb and spice. Kalamata olives and a drying finish. Good food wine.	Enjoy now	
2008	Soft, rich, jubey fruit with secondary black olive, tar and a touch of char.	Enjoy now	
2009	Cola, dried herb and mixed seasoning. Well balanced and still youthful with a fine, seamless structure and integrated tannins.	2018 – 2022	E
2010	Plums, violet and charry oak. Medium weight with fine tannins. A great food wine.	2018 – 2022	
2011	Red currants, sour cherry and red skin lollies with bright fruit.	Now – 2017	
2012	Nice balance of fruit and oak. Red skin, sour cherry, red currant.	2018 – 2022	
2013	Red cherry, touch of spice, cherry cola and dark berry fruits.	2018 – 2022+	E
2014	A great wine! Plum and blackberry, dark brooding fruit, black cherry and black olive. Excellent palate weight and balance. Light chalcky tannins.	2018 – 2022+	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

LIMITED RELEASE RUTHERGLEN DURIF

First developed in 2004 our Limited Release Rutherglen Durif is intended to be more fruit driven in style, with fine seamless tannins and only moderate oak influence. Whilst approachable in its youth, the structure and fruit balance of the wine will reward cellaring over the medium to long term. Screwcap from 2004.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2005	Black cherry, cassis and cherry cola. Good balance and weight. Tannins evident with underlying tobacco leaf.	Enjoy now	
2006	Blood plum, black cherry and smoked gamey seasoning. Good intensity, finely structured with integrated tannins	Enjoy now	
2007	Violets on the nose. Strong, spicy well rounded fruit and slightly chunky tannins to balance.	Enjoy now	
2008	Rich and powerful plum fruit. Medium weight and well balanced on the palate with softened, well integrated tannins.	2018 – 2022	
2009	Bright herbal notes, plums, spice and gamey characters. Fresh and lively with dusty tannins and well integrated oak tannins to finish.	2018 – 2022	E
2010	Dense primary sweet fruit with spicy aromas to support the tannins. A wine reminiscent of dark forest chocolate cake!	2018 – 2022	
2011	A leaner finer style showing some blackcurrant, spice and ground coffee extract with firm tannins to finish. Ideally to be enjoyed with food.	Enjoy now	
2012	Light plum, bramble and boysenberry fruit with a lovely seamless balanced palate and a firm finish.	2018 – 2022	E
2013	Intense fruit aroma and a full fruit on the palate with soft, supple and well integrated tannins and great length.	2018 – 2022+	E
2014	Floral and sweet blueberry, plum and bramble fruit with good balance on the palate. Lots of life left in this wine.	2018 – 2022+	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

THE BROTHERS SHIRAZ

The Brothers Shiraz is a tribute to Malcolm and Colin Campbell who have worked side by side as viticulturist and winemaker respectively for more than forty years. ‘The Brothers’ is produced from the finest Shiraz fruit from each vintage, aged in new French and American barriques for a period of two years, and then spends a further two years in bottle prior to release to allow the wine to integrate. An icon Rutherglen Shiraz only made when conditions allow.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	Developed characters of chocolate and moccha with depth on the palate and softened tannins.	Enjoy now	
2003	Subdued nose with pleasant fruit and savoury tannins to balance and a long, dry finish..	Enjoy now	
2004	Dusty oak and fresh dried herbs on the nose. A balanced palate with fine, savoury tannins.	Enjoy now	
2005	A good wine. Sweet fruit and aged characters of roasted coffee bean and licorice.	Now – 2017	
2006	Concentrated blood plum, cherry cola and spice balanced with well integrated tannins.	2018 – 2022	E
2007	Rich ripe fruit still fresh on the palate with good palate structure and a long dry finish. Good food wine.	2018 – 2022	E
2009	A solid black cherry nose enhanced with spicy black pepper. A well balanced, dense savoury palate. Very reflective of 2009.	2018 – 2022+	E
2010	Mouthfilling, blueberry and dark cherry fruit with vanilla oak. Earthy and spicy on the palate with good structure.	2018 – 2022+	E
2013	Bright savoury and elegant. Vibrant fruit supports the well integrated oak on the palate.	2018 – 2022+	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

THE BARKLY DURIF

The rare Durif grape first arrived in Rutherglen in 1908, and since that time has grown to become synonymous with the region. It is thought that the original clone that was brought to Australia by Francois de Castella only exists in Rutherglen, and it is this clone that we have planted in our vineyard. Colin and Malcolm have made a life's work of 'thorough breeding' Durif, culminating in the release of The Barkly Durif in 1992. Only made in exceptional years, it has since come to be recognized as a signature wine for Campbells, and unquestionably Rutherglen Durif at its finest. Screwcap since 2010.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2002	Fully developed, holding well for its age. Showing some age. Drink soon.	Enjoy now	
2003	Well integrated fruit and oak with savoury tannins on the finish.	Enjoy now	
2006	An intense, powerful wine with plum, berries and dark chocolate on the palate and dense tannins providing length on the finish.	2018 – 2022	E
2007	Sweet chocolate, vanilla, inky plum and Indian spice. Great power and balance on the palate. Lots of life left!	2018 – 2022	E
2008	Nutmeg and spicy oak is dominant on the nose. A full bodied wine with well integrated fruit and oak on the palate.	2018 – 2022	
2009	Dusty, dark cherry and briar fruit. Velvety tannins. Nice weight line and length. Powerful and balanced.	2018 – 2022	E
2010	Fragrant savoury spice and violets on the nose with a well integrated palate.	2018 – 2022	
2012	Dark cherry and coffee bean on the nose. Showing well for a young wine with well integrated fruit and oak.	2018 – 2022+	E
2013	A big wine with lovely fruit, complex pepper, spice and cocoa, balanced with layers of fine tannin leading to a savoury finish.	10+ years	E



CAMPBELLS

OF RUTHERGLEN

Wines reviewed

VINTAGE PORT

We are fortunate to have access to a number of traditional Portuguese port varieties planted in our 'Sixties Block'. These varieties have formed the foundation of our Vintage Port, to which we added small amounts of Shiraz and Durif. The result is an aromatic, relatively elegant Vintage Port, with mouth filling fruit flavor, and a great capacity to age in bottle. In recent times, due to the popularity of our Sixties Block blend, our Portuguese port varieties have been allocated to The Sixties Block blend. Hence our Vintage Port production has ceased.

Pre 1990

Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

YEAR	TASTING NOTES	CELLARING PERIOD	RATING
2004	Ripe developed fruit characters on the palate. Well balanced fruit and spirit working well together.	10+ years	
2006	Stewed plum and bramble fruit. Finer elegant style, youthful primary fruit with young tannins and good length of flavour.	10+ years	



CAMPBELLS
OF RUTHERGLEN

Rutherglen Muscat & Rutherglen Topaque

Recognised as “The World’s Richest Wines”, Rutherglen Muscat and Rutherglen Topaque have no equal.

Campbells House Style

Each of the leading producers of Rutherglen Muscat and Rutherglen Topaque have evolved their own “house style” over decades of careful blending. Our style is complex and elegant, capturing a rich purity of raisined fruit flavours.

Our muscat & topaque wines are matured using a modified solera system. Although laborious, we have found that the highest quality wines are produced by this method, with consistency of quality being ensured year after year.

After each vintage we taste our new muscat and topaque wines and allocate them to one of the classifications depending on:

- (a) The level of sweetness.
- (b) The aroma and flavour.

Once allocated, the wines travel through our solera blending process, starting at stage five and gradually passing through the five stages to stage one, which is the stage from which we take wine for bottling.

The maturation process in old oak barrels allows gentle oxidation of the wine and the gradual integration of aromas and flavours without the overt influence of new oak.

Muscats and topaques, due to their alcohol content (usually 17-18%) do not have to be consumed at one time. They can be opened and re-corked and enjoyed over several weeks without any deterioration in quality.

The Classification System

Rutherglen Muscat and Rutherglen Topaque are classified under four descriptors that mark a progression in richness, complexity and intensity of flavour. The classifications are: Rutherglen, Classic, Grand and Rare. Four generations of Campbells have contributed over 80 years to the making of these wines. Perfection in a bottle.

