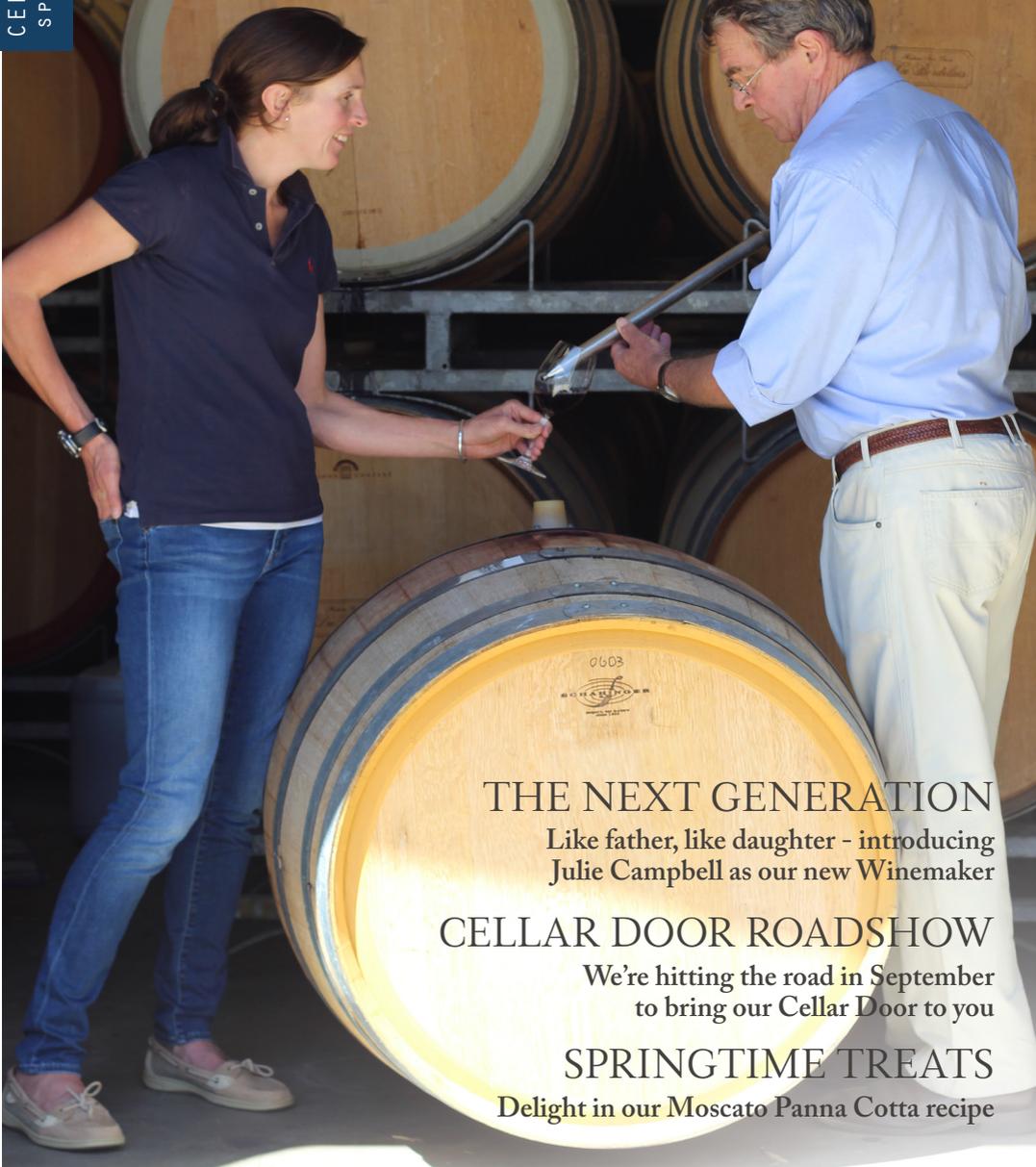


CELLAR CLUB  
SPRING 2017



# CAMPBELLS

OF RUTHERGLEN



## THE NEXT GENERATION

Like father, like daughter - introducing Julie Campbell as our new Winemaker

## CELLAR DOOR ROADSHOW

We're hitting the road in September to bring our Cellar Door to you

## SPRINGTIME TREATS

Delight in our Moscato Panna Cotta recipe

# W

e've got a spring in our step  
as we look forward to more exciting times at Campbells



Here we are again approaching spring and it feels like only yesterday that the vineyard team were in the throes of Vintage 2017. Needless to say, we're all very excited about the release of our 2017 wines, including some fabulous new varieties which we'll be able to reveal soon.

On top of exploring new wines, we've also been chasing new international opportunities! Marketing Manager, Susie Campbell, has just returned from an extremely successful US trip made in conjunction with Australia's First Families of Wine. Whilst there, Susie made her way across the country to meet with consumers, trade and media to share the Campbells story. Our Bobbie Burns Shiraz

and Merchant Prince Muscat were extremely well received by both the public and panelists alike, which goes to show just how impressive Australian wine really is to the rest of the world. More on that on page 8.

Back at home, the whole team was busy with our winter events calendar which included Winery Walkabout, our Campbells Wine Dinners and Game of Rhones. I particularly enjoyed representing Campbells at the Melbourne Game of Rhones event, which celebrated the great grape varieties of the Rhone Valley. Think Grenache, Shiraz, Mourvedre and more from some of the best wine producers in the country. But our events for the year don't end there! We've got our Cellar Door Roadshows coming up, as well as our inaugural spring dinner. Read more about what we have in store on page 5.

As for news in the licensed trade sector, I've been very busy hosting many retailer tasting events around the state and beyond. It's great to be able to chat to customers about our wines and see exactly why they choose to buy Campbells, time and time again.

As you can see, spring is shaping up to be a very busy time for us at Campbells, and we hope yours is as lively and festive as ours!

We trust you'll enjoy this edition of our Cellar Club News. Why not put your feet up and enjoy reading it with a glass of a zesty white like our new release Riesling 2017? What better way to herald in the beginning of another spectacular spring.

Best wishes,

*Charl*

CHARL DE MINK  
LICENSED TRADE MANAGER

# on a 'social' note...



Wine time. #melbourne  
#australia #wintertime  
#winter #campbellswines  
#winery - @AGREEKABLE



Just checking to make sure  
that the small parcel of  
Bobbie Burns Shiraz 2010  
Campbells is good enough  
for a #winedinner this  
weekend. It is! - @SBWINES



Liquid history!  
@CampbellsWines  
Merchant Prince Muscat  
#AFFWINE #50somm  
- @BAROSSASAINTE



First stop on the  
#winerywalkabout  
#campbellswines  
- @ANDERSON\_SARAH



Rutherglen Winery  
Walkabout with GVYP!!  
#gvyp #winerywalkabout17  
#campbellswines  
- @GV\_YOUNGPROFESSIONALS

We love hearing  
about your very  
own Campbells wine  
experiences. Don't  
forget to tag us in  
your posts so we can  
follow your journey...



## Meet our Cellar Club Members

We always have a good laugh when Cellar Club veterans Tony and Sarah stop by the winery. They've been members of our Cellar Club for some time now, with Tony being a member for over 13 years! The pair are partial to a drop of our Tempranillo, Back Vintage Bobbie Burns Shiraz and Sparkling Shiraz (great taste, indeed)! Thanks for your membership and loyalty, Tony & Sarah!





# Moscato Panna Cotta

with Pistachios and Berry Coulis

## INGREDIENTS

- 1½ packets gelatin
- 3 tablespoons water
- 1 teaspoon vanilla extract
- ¼ cup Campbells Moscato
- 1 cup whole milk
- 1½ cups heavy cream
- ½ cup sugar

## COULIS

- ½ cup mixed berries
- 2 tablespoons water

## GARNISH

- ½ cup crushed pistachios
- Edible flowers

Recipe by Blahnik Baker and made by Cellar Club Team Member, Bianca Wighton.

## METHOD

In a small bowl, whisk together the gelatin, water, vanilla extract and Moscato. Let the mixture rest while you prepare the remaining ingredients.

Place a medium saucepan on medium heat and combine the milk, heavy cream and sugar. Bring to the boil and then reduce to a low simmer. Cook this mixture until the sugar dissolves, stirring constantly for about three minutes.

Remove from heat and whisk the gelatin mixture into the warm milk until completely dissolved. Pour the mixture into four ramekins or mini moulds. Chill overnight until set.

To make the berry coulis, simply cook the berries and water over medium heat until they turn soft and release their juices. Drain the juices into a serving jug.

De-mould the Panna Cottas and top with the coulis, crushed pistachios and fresh edible flowers. Serves four.



### Recipe made with:

Our Campbells Moscato 2017.

Don't miss our Moscato in this season's Special Offer;

The Fashionably Pink Moscato Six

## Food Pairing - Moscato

Our Campbells Moscato isn't just a great addition to recipes, it also pairs beautifully with Szechuan, Thai and Vietnamese cuisine.

### WINE ASSIGNMENT:

Next time you open a bottle, try a cheeseboard pairing of Cheddar and Cashews.





## Roadshow Tastings

Campbells is on the road again! Join us in September for a tasting adventure as we bring our cellar door experience to a city near you.

MELBOURNE

The Everleigh - The Elk Room  
Thursday 7th September

SYDNEY

Hotel CBD  
Thursday 14th September

CANBERRA

The Nishi Gallery  
Friday 15th September

**Cellar Club Members \$35**

**Guests \$40**

For bookings call 1800 359 458 or email  
[events@campbellswines.com.au](mailto:events@campbellswines.com.au)

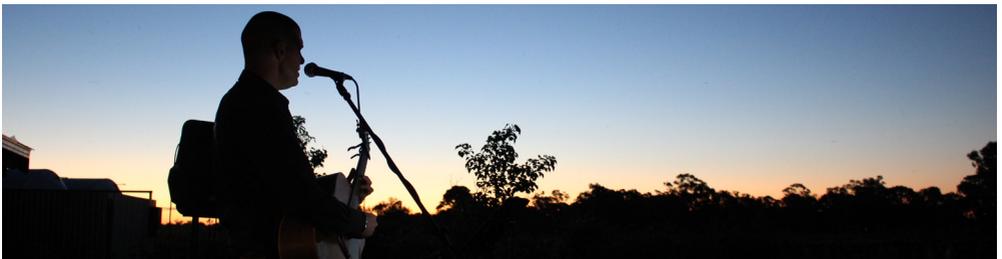
## Campbells Spring Dinner

This spring, we'll be bringing fine dining to our Cellar Door with the help of our fabulous friends from Yalandra Fine Foods.

As the sun sets over our vineyards, Yalandra chef Giuseppe Migliaccio will create a five course menu championing the fabulous regional produce that Yalandra Fine Foods are so well known for. If you're interested in a night of great wine, food and entertainment, be sure to secure your tickets by calling 1800 359 458 or emailing [events@campbellswines.com.au](mailto:events@campbellswines.com.au)

**WHEN: October 7th, 6:00pm**

**TICKETS: Cellar Club Members \$110**  
**Guests \$125**





# The new generation takes centre stage...

*It's time to pass on the baton - we're thrilled to welcome Julie Campbell as our new Winemaker at Campbells.*

Certainly not new to the Campbells way of life, you could say that fifth generation Campbell daughter, Jules, has been preparing for this moment since she was a child, running around the vineyards here in Rutherglen.

Jules has been representing Campbells for a while now as one of our key winemaking consultants, as well as working with her husband Cameron at the Barossa's Elderton Wines. She has been a constant support here at the winery, helping make sure our wine style is kept in check. Now, in 2017, she joins us to help take over the role as wine custodian at Campbells.

This is a transition that both Col and Jules have been working on for many months, with Jules partaking in countless tasting sessions with Col. During these sessions, the father-daughter duo have been very carefully deconstructing the Campbells wine structure, style, and, of course, taste.

Recently, we sat down with Jules ahead of her taking on the role to discover why she's excited about this new challenge;

*Tell us about your background in winemaking?*

I studied winemaking at Adelaide Uni years ago, graduating with honours, before heading off to 'lug hoses' and learn how to make wine in different countries around the world. This 'flying winemaking' is a great way to get a snapshot of wineries in some of the most beautiful parts of the world such as California, France, Spain & Chile.

I travelled home between most international vintages and worked at Campbells either in the lab or helping with fortified blending.

My first full time role was an Oenologue with a small winery in the Cotes du Rhone, before returning to Australia to work in the Barossa Valley - and I am still here!

*What excites you most about winemaking going forward?*

The styles of wines that are becoming more accepted through greater understanding and greater availability makes winemaking so much more fun! We have so many techniques at our fingertips from both the old and new world; and a ready, waiting audience!

*What is your most memorable wine experience?*

Sitting at Aril, in the region of Prichard Hill in Napa with my dear friend Nina, toasting to our Aussie friends with a '12 Reserve Syrah and reflecting on life - having met in California 20 years earlier.

Or, a much less glamorous moment... emptying our last fermenter this harvest at Elderton. My colleague, Cellar Manager Brett, and I were a little too excited and opened the door up too quickly to be totally covered in Cabernet Must!

*Is there a style of wine you love to make most? Why is it special to you?*

I love the Shiraz grape - in all its various shapes and sizes - from the green and herby top end of Ardeche to the sunkissed earthy reds of Rutherglen.

*What was it like growing up in the Campbell family?*

Um... Fun - is that the right answer?!

As the youngest of three I didn't get to say a lot. Mum and Dad did, and still do, work a lot, but I think that gave us all an appreciation of work ethic and the need to strive to get things right.

We were lucky to grow up in the country, with horses, dogs, cats and baby lambs (and my short lived guinea pig), so life was very much about the outdoors and being active.

*If you could drink one wine for the rest of your life, what would it be and why?*

No - can't answer that!

*What is it about Campbells wine that makes us unique?*

Muscat. Honesty. Determination.

A young Jules took a liking to winemaking even at an early age!



# Out and about with Campbells

*There's certainly never a dull moment here at Campbells Wines! Let's see what's been keeping the team busy over the last few months...*

## Campbells in the US!

Susie recently travelled to six cities in North America as part of the Wine Australia Up Close Roadshow. All members of Australia's First Families of Wine joined with Wine Australia to attend events in Los Angeles, Dallas, Chicago, New York and Boston to showcase Australia's finest wines. Our collective aim being to encourage the US to appreciate the regionality and diversity of Australian wines.

Susie proudly presented our Bobbie Burns Shiraz, Rutherglen Durif, Rutherglen Muscat and Topaque & select tastings of our precious Merchant Prince Rutherglen Muscat to wine trade, media and consumers in all cities. Our wines were very well received with many commenting on the amazing depth of flavour in our reds and fortifieds.



## Wine Australia



PROUDLY SUPPORTING

## Starlight Five Chefs Dinner

For the past seven years, Campbells has proudly been supporting the Starlight Foundation's Five Chefs Dinner held in Melbourne. This event helps to raise vital funds for seriously ill kids and we were thrilled to help sponsor the evening by supplying our *Rutherglen Topaque*. Over \$380,000 was raised on the night, with all funds going towards helping the Starlight Foundation bring smiles to the faces of kids in need. An excellent effort!



# Starlight

children's foundation



# Perfect food pairings for spring!

*Our Campbells Cellar Door team take us through some of their favourite springtime pairings for seasonal entertaining.*



## Emily's Spring Pick... Riesling 2017

"This is such a perfect wine for spring - zesty, complex and fruity - it has so much to offer, especially when it comes to outdoor dinners with friends! Fantastic with fresh seafood like salt and pepper calamari - it really is the perfect wine to bring to any spring party."

### ALSO TRY WITH:



THAI FOOD



OYSTERS



SASHIMI



## Belle's Spring Pick... Cabernets 2015 Limited Release

"This wine tends to surprise a lot of people at the Cellar Door, because it showcases all of the hallmarks of a Cabernet Sauvignon, whilst offering the power of Ruby Cabernet. I love to pair the Cabernets 2015 with a marinated ribeye steak or braised short ribs. Delicious!"

### ALSO TRY WITH:



BEEF STIR FRY



ROAST VEGETABLES



GRUYERE CHEESE



## Ian's Spring Pick... Sparkling Shiraz NV

"This wine is perfect to enjoy before a spring meal. I love the balance of complexity and elegance it provides, its liveliness on the palate - beautiful. I'd definitely recommend this wine alongside duck or turkey, perhaps even with a char-grilled quail or squab."

### ALSO TRY WITH:



ASIAN FLAVOURS



PEKING DUCK



CHEDDAR CHEESE

# SPRING 2017



## Tasting Pack



### CHARDONNAY 2016 LIMITED RELEASE \$25.00

Lifted stonefruits of nectarine and peach are balanced by hints of spice. Slightly more restrained and elegant than previous vintages this wine is perfectly integrated for enjoyment now and will reward with further cellaring for 5-7 years.

NEW RELEASE



### RIESLING 2017 \$18.00

A wine that builds in the mouth with classic varietal characters of lime zest and field blossom. With firm acidity and a slate-like texture this wine is perfect with freshly shucked oysters. Enjoy now or over the coming 5 years.

NEW RELEASE



### MALBEC 2015 LIMITED RELEASE \$28.00

A medium-bodied and full flavoured wine packed with mulberry, rhubarb and maraschino cherry fruit. Perfect with crispy skinned roast duck or BBQ lamb cutlets. Enjoy now or over the next 8 to 10 years.

NEW RELEASE



### RUTHERGLEN DURIF 2015 LIMITED RELEASE \$28.00

A full bodied wine with a complex nose of black cherries with a lifted floral edge. The palate is rich with dark cherry, black plum and underlying notes of ironstone and coffee. Whilst approachable in its youth this wine will benefit from a further 10 years cellaring.



### CABERNETS 2015 LIMITED RELEASE \$22.00

Our unique blend, with Cabernet Sauvignon providing the backbone of dark fruits, Ruby Cabernet the bright and lifted aromas, and a touch of Petit Verdot for added length and fine tannins. This wine will also cellar well over the coming 8 – 10 years.

NEW RELEASE



### CABERNET SAUVIGNON 2009 \$29.00

A firmly structured wine that displays intense blackberry fruit, aromatic star anise and a hint of cedary oak. Enjoy over the coming 2-3 years with BBQ lamb or venison sausages.

BACK VINTAGE

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**\$150.00**

TOTAL PRICE FOR PACK  
INCLUDES 1 BOTTLE OF EACH

CELLAR CLUB  
MEMBERS PRICE

**\$135.00**

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If you have any changes to your normal delivery arrangements, or have any queries regarding your pack, please contact us on freecall 1800 359 458 prior to **Friday 11 August**. These packs are scheduled for invoicing **Monday 14 August**. Despatch from the winery will commence from **Tuesday 15 August**.



# Red Tasting Pack



## MALBEC 2015 LIMITED RELEASE \$28.00

A medium-bodied and full flavoured wine packed with mulberry, rhubarb and maraschino cherry fruit. Perfect with crispy skinned roast duck or BBQ lamb cutlets. Enjoy now or over the next 8 to 10 years.

NEW RELEASE



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A firmly structured wine that displays intense blackberry fruit, aromatic star anise and a hint of cedary oak. Enjoy over the coming 2-3 years with BBQ lamb or venison sausages.

BACK VINTAGE



## MAKER AND THREE SHIRAZ 2015 \$18.00

A perfect blend of shiraz, durif and tempranillo with ripe berry fruit flavours. White pepper, with aromatic notes of violets, plums and blackberry. It is the perfect “go-to” wine for any occasion. Enjoy now or in the next 2 to 3 years.



## BOBBIE BURNS SHIRAZ 2015 \$22.00

This wine is beautifully structured with mouthfilling plum and mulberry fruit. Incredible depth and concentration of fruit flavours. Our 46th vintage is a fine example of the style we seek for Bobbie Burns Shiraz. Be rewarded with cellaring of up to 10 to 12 years!

**\$147.00**

TOTAL PRICE FOR PACK  
INCLUDES 1 BOTTLE OF EACH

CELLAR CLUB  
MEMBERS PRICE

**\$132.30**

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# White Tasting Pack



## RIESLING 2017 \$18.00

A wine that builds in the mouth with classic varietal characters of lime zest and field blossom. With firm acidity and a slate-like texture this wine is perfect with freshly shucked oysters. Enjoy now or over the coming 5 years.

NEW RELEASE



## CHARDONNAY 2016 LIMITED RELEASE \$25.00

Lifted stonefruits of nectarine and peach are balanced by hints of spice. Slightly more restrained and elegant than previous vintages this wine is perfectly integrated for enjoyment now and will reward with further cellaring for 5-7 years.

NEW RELEASE



## MAKER AND THREE FIELD BLEND 2016 \$18.00

A fresh, crisp and zesty wine with lifted tropical fruits of kiwi and guava underpinned by notes of lemon citrus and field blossom. It's the perfect "go-to" wine for any occasion! Enjoy now or over the next year or two.



## FIANO 2016 LIMITED RELEASE \$25.00

With scents of Jonathon apple, lemon citrus and field blossom the Fiano 2016 is round and full on the palate with concentrated melon and honeydew closing with a racy acid line. Enjoy with pasta or seafood dishes.



## ROUSSANNE 2016 LIMITED RELEASE \$25.00

A late ripening Rhone variety that produces an elegant, delicately scented wine. The palate is crisp and fine with characters of pears, dried herbs, white pepper and a little spice. A perfect match with cured kingfish and sashimi selection now or in 3 to 4 years.



## SEMILLON 2016 LIMITED RELEASE \$19.00

A vibrant wine with grassy and citrus fruit characters crisp up front acidity across the palate. With superb balance and integrated flavours, we believe this wine will continue to develop for five to ten years. A versatile food wine, try pairing with a zesty lemon seafood risotto.

**\$130.00**

TOTAL PRICE FOR PACK  
INCLUDES 1 BOTTLE OF EACH

CELLAR CLUB  
MEMBERS PRICE

**\$117.00**

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# Vintage Pack



## BOBBIE BURNS SHIRAZ 2011 \$29.00

An Australian classic aged in ideal conditions. The 2011 vintage is a medium bodied and complex wine with plum, dark cherry and mulberry fruit with earth and pepper. Enjoy now with Moroccan spice rubbed fillet of beef or slow braised beef cheeks.



## CABERNET SAUVIGNON 2010 \$28.00

This wine has blackcurrant, mint and soft oak on the nose. Lovely smooth, soft palate with blackberry and blackcurrant fruit, subtle char and oak integration. Enjoy over the coming 3-5 years with BBQ lamb or venison sausages with home-made tomato relish.



## RUTHERGLEN DURIF 2010 LIMITED RELEASE \$37.00

Intense dark cherry fruits slowly build through to the mid palate with some chewy fruit tannins adding texture and depth. Enjoy now or over the coming 3-5 years with full flavored char grilled meats or a hearty coq au vin.



## THE SIXTIES BLOCK 2010 \$37.00

An intriguing and unique blend including select parcels of Spanish and Portuguese varieties from our Sixties Block. An intense medium weight wine showing vibrant primary fruit characters of mulberry and plum. Enjoy now or over the next 3-5 years with meatball putanesca.



## THE BROTHERS SHIRAZ 2007 \$68.00

The ultimate expression of Rutherglen Shiraz. A powerful wine with layers of blood plum, black cherry, cocoa and sweet ground spice characters adding complexity. Enjoy now or over the next 5 years.



## SEMILLON 2010 LIMITED RELEASE \$25.50

An interesting wine showing stunning fruit intensity. Varietal lemon lime fruit characters up front, and showing some texture through the mid-palate. Enjoy now or over the next 3-5 years with pan fired fillet of blue eye cod.

**\$224.50**

TOTAL PRICE FOR PACK  
INCLUDES 1 BOTTLE OF EACH

CELLAR CLUB  
MEMBERS PRICE

**\$202.05**

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# Red Vintage Pack



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SHIRAZ 2011**  
\$29.00

An Australian classic aged in ideal conditions. The 2011 vintage is a medium bodied and complex wine with plum, dark cherry and mulberry fruit with earth and pepper. Enjoy now with Moroccan spice rubbed fillet of beef or slow braised beef cheeks.



**CABERNET  
SAUVIGNON 2010**  
\$28.00

This wine has blackcurrant, mint and soft oak on the nose. Lovely smooth, soft palate with blackberry and blackcurrant fruit, subtle char and oak integration. Enjoy over the coming 3-5 years with BBQ lamb or venison sausages with home-made tomato relish.



**RUTHERGLEN  
DURIF 2010 LIMITED  
RELEASE**  
\$37.00

Intense dark cherry fruits slowly build through to the mid palate with some chewy fruit tannins adding texture and depth. Enjoy now or over the coming 3-5 years with full flavored char grilled meats or a hearty coq au vin.



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**THE BROTHERS  
SHIRAZ 2007**  
\$68.00

The ultimate expression of Rutherglen Shiraz. A powerful wine with layers of blood plum, black cherry, cocoa and sweet ground spice characters adding complexity. Enjoy now or over the next 5 years.



**MALBEC 2011  
LIMITED RELEASE**  
\$32.00

Mulberry, rhubarb and marachino cherry fruit with a savoury finish. Enjoy now with a roast leg of spring lamb.

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**\$231.00**

TOTAL PRICE FOR PACK  
INCLUDES 1 BOTTLE OF EACH

CELLAR CLUB  
MEMBERS PRICE

**\$207.90**

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# SPECIAL OFFERS



## The Fashionably Pink Moscato Six

The perfect companion to a warm spring day, the Moscato 2017 showcases raspberry, rosewater and Turkish delight characteristics. Gentle fresh spritz adds texture to the mid palate, before finishing with balanced sweetness and acidity. This wine is best enjoyed whilst young and fresh. Ideal for pre or post dinner drinks, the perfect 'daytime wine', or with a lazy Sunday brunch!

ENJOY 6 BOTTLES OF OUR MOSCATO 2017

- SAVE \$16 ON CELLAR DOOR PRICE



## White Spring Picnic Essentials

Celebrate spring with this great selection of fresh, crisp whites, which are the ideal picnic accompaniment. Whether you're in the mood for something zesty like our Riesling, a textured drop like our Roussanne or a full-flavoured Chardonnay, there will be a wine to please for each occasion this spring!

ENJOY 2 BOTTLES EACH OF OUR RIESLING 2017, CHARDONNAY 2016 AND ROUSSANNE 2016 LIMITED RELEASE.

- SAVE \$18 ON CELLAR DOOR PRICE



## Col Campbell's Favourite Spring Reds

When it comes to fragrant spring reds, Col recommends these vibrant wines. The Tempranillo is aromatic, medium bodied and brimming with fresh plum. Whilst the Shiraz Durif offers ripe plum and mulberry fruit on the palate. Made with drinking pleasure in mind, these wines are the ultimate addition to any spring dinner party.

ENJOY 6 BOTTLES EACH OF OUR SHIRAZ DURIF 2015 AND OUR TEMPRANILLO 2015 LIMITED RELEASE.

- SAVE \$32 ON CELLAR DOOR PRICE

### ORDER NOW:

[campbellswines.com.au/cc-specialoffers](http://campbellswines.com.au/cc-specialoffers)

Email: [cellarclub@campbellswines.com.au](mailto:cellarclub@campbellswines.com.au) or Phone: 1800 359 458

Offers end Friday 1st September.

*Free delivery included Australia wide for all special offers.*

— TYSON STELZER'S —  
AUSTRALIAN & NEW ZEALAND  
**WINES**  
— OF THE YEAR 2017 —

  
**CAMPBELLS**  
OF RUTHERGLEN

**Sparkling Shiraz**  
**Méthode Traditionnelle NV**

93 POINTS

*"This cuvée captures depth of black plum fruit and frames it in finely composed tannins, dark chocolate oak and a creamy bead, achieving the accord with savoury restraint, dark olive complexity and lingering persistence."*

- **TYSON STELZER**

Australian & New Zealand Wines of the Year 2017

