



# CAMPBELLS

OF RUTHERGLEN

## MOSCATO 2017

This appealing wine shows the versatility of our famous Rutherglen Muscat grapes.

- Colin Campbell

### COLOUR

Brilliant pale pink.

### BOUQUET

A showcase of the lifted floral aromatics that Muscat produces, rosewater and floral notes with confected raspberry & Turkish delight.

### PALATE

The palate is true to the bouquet with raspberry & Turkish delight characters all prominent. Gentle fresh spritz adds texture to the mid palate, before finishing with balanced sweetness and acidity which is clean and round.

### CELLARING AND SERVING SUGGESTIONS

This wine is best enjoyed whilst young and fresh and will not benefit from further long term cellaring. Ideal for pre or post dinner drinks, the perfect 'daytime wine', or even with a lazy Sunday brunch!

### DATE TASTED

April 2017

### THE GRAPES

Made from Rutherglen Muscat (Muscat à Petit Grains Rouge), the same variety as used for the great fortified wines of Rutherglen. The grapes selected for this wine are from our Grahams Rutherglen vineyard.

### WINEMAKING

The fruit was picked in the cool of the early morning. Only the free run juice was collected and after cold settling fermentation was started using an aromatic yeast strain. The ferment was tasted twice daily and when the correct balance between alcohol and natural sugar was obtained the ferment was stopped, maintaining the natural sweetness and spritz.

### TECHNICAL DETAILS

Alc 6.8%  
T.A. 7.0g/l  
pH 3.10  
RS 5.4Be (approx. 100g/l)





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## RIESLING 2017

We have been growing Riesling in our vineyards since the 1890's and in that time have developed our own regional style, with abundant fruit flavours and wonderful balance. Our aged Rieslings are wines of remarkable complexity and flavour, of which we are very proud.

- Colin Campbell

### COLOUR

Brilliant, green hue.

### BOUQUET

A restrained nose with classic varietal characters of lime zest, citrus and field blossom with underlying wet slate that will evolve with time in bottle.

### PALATE

This wine builds flavour in the mouth, with fresh lime, grapefruit and crunchy green apple. Firm acidity provides backbone to the wine and adds a slate like texture which finishes with a balanced and soft citrus persistence.

### CELLARING AND SERVING SUGGESTIONS

Vintage 2017 has produced an elegant wine, with varietal character and crisp acidity which will develop nicely over the coming five years. Enjoy with freshly shucked oysters, or salt and pepper calamari.

### DATE TASTED

July 2017

### THE GRAPES

Riesling from our Silverburn vineyard adjacent to the winery.

### WINEMAKING

The fruit was picked in mid February, early in the morning to keep the fruit as cold as possible. Only the lightly pressed juice was captured to produce pristine juice high in acidity and without phenolics. The juice was fermented in stainless steel with a neutral yeast and temperature controlled to preserve aromatics.

### TECHNICAL DETAILS

Alc 11.5%  
T.A. 7.5g/l  
pH 3.19  
RS 1.0g/l





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## CHARDONNAY 2016

My favoured style where the fruit is dominant, displaying the pure flavours we can achieve with chardonnay fruit grown in the Rutherglen wine region.

- Colin Campbell

### COLOUR

Medium straw with green highlights.

### BOUQUET

Varietal and full, stone fruit dominates with underlying green melon, hints of freshly cut grass and spicy oak add interest.

### PALATE

The aroma carries through to the palate with intense apricot, nectarine and granny smith apple fruit characters filling the palate. Fruit driven and focused, the fruit gives way to a long crisp finish with the acid providing a fine mineral like texture.

### CELLARING AND SERVING SUGGESTIONS

A fruit driven Rutherglen Chardonnay, from a great vintage for depth of flavour and varietal definition. Enjoy over the coming 2-3 years with crab and avocado salad or sesame chicken with soba noodles.

### DATE TASTED

September 2016

### THE GRAPES

Chardonnay grown in our Rutherglen vineyards.

### WINEMAKING

Fermented and aged in temperature controlled stainless steel tanks. A portion of the wine was fermented and aged in French oak puncheons and blended back before bottling.

### TECHNICAL DETAILS

Alc 13.5%  
T.A. 6.7g/l  
pH 3.35





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## ROUSSANNE 2016 LIMITED RELEASE

Roussanne is a late ripening Rhone variety that produces elegant, delicately scented wines with texture and depth of fruit flavour a feature. Rutherglen's long, dry, autumn climate enables our grapes to reach full levels of maturity and flavour resulting in wines of great finesse.

- Colin Campbell

### COLOUR

Pale straw with a light green hue.

### BOUQUET

A restrained and fine nose of lime peel, pears and herbal tea. Barrel fermentation adds depth with hints of roasted cashews.

### PALATE

The palate is crisp and fine with characters of pears, dried herbs, white pepper and a little spice. An excellent vintage has produced a wine with intense varietal fruit and a firm acid backbone. Time on lees has provided texture and integration on the mid palate before a lingering finish.

### CELLARING AND SERVING SUGGESTIONS

Roussanne is a wine of subtlety and finesse and requires a sensitive hand in both the vineyard and winery. Whilst enjoyable as a young wine, we believe the wine has the necessary components to improve in bottle over the coming 3-4 years. A perfect match with cured kingfish and sashimi selection.

### DATE TASTED

December 2016

### THE GRAPES

Roussanne grapes from our Rutherglen vineyards.

### WINEMAKING

Fruit was harvested in mid February and partially fermented in French oak puncheons. The wine spent a further nine months in oak prior to bottling.

### TECHNICAL DETAILS

Alc 13.0%  
T.A. 7.5g/l  
pH 3.3





# CAMPBELLS

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## CHARDONNAY 2016 LIMITED RELEASE

Made in the Burgundian style from our best parcels of chardonnay fruit. Barrel fermentation in French oak puncheons, weekly lees stirring and partial malolactic fermentation provides a wine of complexity and significant aging potential. Barrel fermentation in French puncheons provides the complexity to give a long ageing potential.

- Colin Campbell

### COLOUR

Medium straw.

### BOUQUET

Lifted notes of white peach and yellow melon are balanced by hints of vanillin char from fermentation in French oak barrels.

### PALATE

A multi faceted wine, with varietal melon fruit and fresh citrus characters up front. Subtle barrel fermentation provides a fine creamy texture to the mid palate while the crisp acidity creates an immaculate finish with persistent citrus and toasty oak characters.

### CELLARING AND SERVING SUGGESTIONS

Chardonnay is enjoying a resurgence at present and this wine is sure to please! Slightly more restrained and elegant than previous vintages this wine is perfectly integrated for enjoyment now or reward yourself with further cellaring for 5 years.

### DATE TASTED

July 2017

### THE GRAPES

Chardonnay from our Rutherglen vineyards.

### WINEMAKING

The fruit was harvested in February and barrel fermented in a mix of new and old French oak puncheons - 500L capacity. The wine then spent a further nine months in barrel with regular lees stirring to enhance the texture and mouth feel.

### TECHNICAL DETAILS

Alc 14.0%  
T.A. 7.3g/l  
pH 3.21





# CAMPBELLS

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## MAKER AND THREE FIELD BLEND 2016

Created by Col Campbell and his daughters Jane, Susie and Jules this wine is an intriguing blend of the fourth and fifth generation and features the favourite whites of Rutherglen. When the Maker and Three come together casually this is their 'go to' white wine!

### COLOUR

Light olive straw.

### BOUQUET

Lifted tropical fruits of kiwi and guava are underpinned by notes of lemon citrus and field blossom.

### PALATE

A good example where the whole is greater than the individual parts, each variety contributes a quality that is fresh, crisp and live. The inherent fruit sweetness is supported by a zesty lemon acidity, providing great length and body.

### CELLARING AND SERVING SUGGESTIONS

An all occasion wine, with or without food. Best consumed in its youth, 1-2 years. Drink as an aperitivo with cheese, smoked salmon and olives or as an accompaniment to fish, chicken or pasta dishes.

### DATE TASTED

August 2016

### THE GRAPES

Trebbiano 52%, Riesling 13%, Chardonnay 2%, Viognier 21% & Traminer 12%

### WINEMAKING

The fruit was harvested at optimum maturity to maximise fruit flavour and balance. Following a cool and steady fermentation the wine was promptly prepared for bottling to retain freshness and aromatics.

### TECHNICAL DETAILS

Alc 12.5%  
T.A. 7.1g/l  
pH 3.17







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## FIANO 2016 LIMITED RELEASE

Fiano is an ancient grape variety grown most commonly in Sicily and Campania. The growing conditions in these regions are closely aligned to Rutherglen, with warm days, moderate evenings and extended autumns. The wine typically has an intense nose, strong flavour and high natural acidity.

- Colin Campbell

### COLOUR

Rich yellow straw.

### BOUQUET

Scents of Jonathon apple, lemon citrus and field blossom.

### PALATE

Full and round with concentrated melon and honeydew, perfectly balanced and closing with a racy acid line.

### CELLARING AND SERVING SUGGESTIONS

The wine's acidity makes it well suited to rich, full flavoured dishes. Serve with pasta dishes, creamy cheeses and salty meats or with seafood. Enjoy now or within the next three years.

### DATE TASTED

December 2016

### THE GRAPES

Semillon from our Rutherglen vineyards.

### WINEMAKING

The grapes were harvested in the cool hours of the early morning and crushed straight to press. Only a free run fraction was taken (550L/T) with a light clarification before fermentation. The juice was inoculated with a cultured yeast to maximise the varietal character and aromatic potential. The wine fermented slowly over 2 weeks in a mix of stainless steel and 3 year old French oak puncheons. At the completion of ferment the wine and yeast lees were transferred to full storage and stirred weekly for 9 months to increase the mouthfeel and palate weight. Once the perfect balance was achieved the two components were assembled and prepared for bottling.

### TECHNICAL DETAILS

Alc 13%  
T.A. 7.6g/l  
pH 3.2





# CAMPBELLS

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## SEMILLON 2016 LIMITED RELEASE

Rutherglen's continental climate is ideal for the production of Semillon. We aim for a balanced style, with varietal grassy notes, ripe citrus fruits and subtle oak integration.

- Colin Campbell

### COLOUR

Vibrant yellow.

### BOUQUET

Ripe varietal Semillon fruit with lime peel, citrus blossom, and a hint of freshly baled straw.

### PALATE

A vibrant fresh wine with grassy and citrus fruit characters up front and crisp acidity across the palate. Subtle barrel fermentation characters provide depth and texture with seamless oak integration supporting the elegant Semillon fruit.

### CELLARING AND SERVING SUGGESTIONS

Favourable vintage conditions in 2016 enabled us to produce some excellent white wines with intensity of flavour and great depth of varietal fruit. With superb balance and integrated flavours, we believe this wine will continue to develop in bottle for five to ten years. A versatile food wine, try pairing with a zesty lemon seafood risotto.

### DATE TASTED

December 2016

### THE GRAPES

Semillon from our Rutherglen vineyards.

### WINEMAKING

The fruit was harvested in the early morning with only a light pressings fraction. The ferment was initiated in stainless steel and transferred to 3 and 4 year old French oak puncheons for completion. The wine was matured in oak for a further 9 months before bottling.

### TECHNICAL DETAILS

Alc 13%  
T.A. 6.6g/l  
pH 3.21







# CAMPBELLS

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## SEMILLON 2010 LIMITED RELEASE

Rutherglen's continental climate is ideal for the production of Semillon. We aim for a balanced style, with varietal grassy notes, ripe citrus fruits and balancing oak.

- Colin Campbell

### COLOUR

Pale straw with a green hue.

### BOUQUET

An enticing nose of gardenia like florals, citrus blossom and sweet green pea. Oak derived notes of vanilla bean and almond paste blend seamlessly into the background.

### PALATE

Stunning fruit intensity that is clean and fresh. Varietal lemon lime fruit characters up front, and showing some viscosity and texture through the mid-palate. Acid is soft and seamless, and oak is well judged, supporting rather than dominating the delicate Semillon fruit, leaving a smooth finish.

### CELLARING AND SERVING SUGGESTIONS

2010 was a superb year for white wines production in Rutherglen, and we believe this to be the finest Semillon we have made in recent memory. Already showing supreme balance, we believe this wine will continue to develop in bottle for a further 3-5 years. A versatile food wine, try pairing with pan-fried fillet of blue eye cod, with citrus beurre blanc, and blanched green beans.

### DATE TASTED

July 2017

### THE GRAPES

Semillon from our Rutherglen vineyards.

### WINEMAKING

A controlled fermentation was followed by six months in French and American oak puncheons.

### TECHNICAL DETAILS

Alc 14%  
T.A. 5.9g/l  
pH 3.28





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## MALBEC 2015 LIMITED RELEASE

Malbec is a variety which has been grown continuously by the Campbell family for over 100 years. It consistently produces well-rounded, full flavoured and balanced wines. This wine is continuing proof of the quality and potential of malbec in the Rutherglen region.

- Colin Campbell

### COLOUR

Medium ruby purple with ruby hue.

### BOUQUET

A fruit driven nose indicative of the warm vintage with blackcurrant, spice and rich blood plum.

### PALATE

Medium bodied and full flavoured. This vintage is packed with the unique Malbec varietal characters of soft and supple fruits such as blueberry and blackberry, ending with a floral note. The natural acidity adds freshness and balance while the youthful tannins add a textural finish to the wine.

### CELLARING AND SERVING SUGGESTIONS

With its great depth of fruit and supple tannins, our 2015 Limited Release Malbec is eminently drinkable in its youth. However our history with this unique varietal suggests up to tens years in the cellar will not go unrewarded. Enjoy with crispy skinned roast duck or BBQ lamb cutlets.

### DATE TASTED

July 2017

### THE GRAPES

Malbec from our Rutherglen vineyards.

### WINEMAKING

The fruit was chilled at crushing to allow 2-3 days cold maceration before fermentation. Pump overs were conducted twice daily for 8 days before pressing to 2 & 3 year old puncheons. The wine was matured in oak for 12 months prior to bottling.

### TECHNICAL DETAILS

Alc 12.5%

T.A. 6.4g/l

pH 3.48





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## RUTHERGLEN DURIF 2015 LIMITED RELEASE

Our Rutherglen Durif, made from the original Durif of Rutherglen clone, is a rare variety that flourishes in Rutherglen. Durif is renowned for its powerful tannins and usually requires some bottle age prior to drinking. However, our Rutherglen Durif has been carefully nurtured, through the use of sophisticated winemaking techniques, to produce a wine able to be enjoyed whilst young.

- Colin Campbell

### COLOUR

Deep purple with a Ruby hue.

### BOUQUET

Primary notes of blood plums and blackberry conserve which are lightly seasoned with vanillan oak.

### PALATE

A medium to full bodied wine, with dark fruits coming to the forefront to fill the mouth and slowly give way to the texture of the wine which provides ironstone, mineral core complexity.

### CELLARING AND SERVING SUGGESTIONS

The Rutherglen Durif 2015 is an intensely rich and concentrated wine. Ideal now with full flavoured char grilled meats, or cellar for 7-10 years, when an aged rib eye will be more than suitable.

### DATE TASTED

February 2017

### THE GRAPES

Durif grapes from our Rutherglen vineyards.

### WINEMAKING

Fruit was harvested in April and fermented on skins for 7 days. The wine then spent 18 months in French and American Puncheons prior to bottling.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.4g/l  
pH 3.49





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## CABERNETS 2015 LIMITED RELEASE

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.

- Colin Campbell

### COLOUR

Deep purple with ruby hue.

### BOUQUET

A complex mix of dark cherry and plum with italian herb and spice. The Ruby Cabernet adds lifted florals of violet and cherry blossom.

### PALATE

Medium to full bodied with up front fruit of blackberry and bramble. The underlying depth and brooding power of Ruby Cabernet is supported by characters of tar, ironstone and mouth filling tannin.

### CELLARING AND SERVING SUGGESTIONS

Approachable in its youth, this wine will also cellar well over the coming 8-10 years. Enjoy with braised beef cheek or slow cooked lamb shoulder.

### DATE TASTED

July 2017

### THE GRAPES

54% Cabernet Sauvignon, 42% Ruby Cabernet,  
4% Petit Verdot.

### WINEMAKING

Fruit was harvested early in April in excellent condition. Fermented on skins for six days, each variety was matured in French and American oak barriques for twelve months prior to blending and bottling.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.2g/l  
pH 3.62





# CAMPBELLS

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## CABERNET SAUVIGNON 2009

Our Cabernet Sauvignon displays all the hallmarks of our Rutherglen reds, pure rich fruit, true varietal character and the tannin structure for longevity.

- Colin Campbell

### COLOUR

Dark crimson.

### BOUQUET

Intense blackberry fruit with aromatic star anise and a hint of cedary oak.

### PALATE

Medium to full bodied, with rich blackberry and mulberry fruit and a touch of tobacco leaf. Fine fruit tannins and well integrated cedary oak provide length and structure to the palate.

### CELLARING AND SERVING SUGGESTIONS

A firmly structured wine that was appealing in its youth but will show its full potential with 5-10 years cellaring. Enjoy now or in another 2-3 years with with BBQ lamb.

### DATE TASTED

October 2016

### THE GRAPES

Cabernet Sauvignon from our Rutherglen vineyard.

### WINEMAKING

The grapes were fermented on skins for ten days with pumping over twice a day. The wine then spent approx 12 months in French and American oak barriques prior to bottling.

### TECHNICAL DETAILS

Alc 14.7%  
T.A. 6.3g/l  
pH 3.44





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## MAKER AND THREE SHIRAZ 2015

Created by fourth generation winemaker Col Campbell and his daughters Jane, Susie and Jules, this wine highlights the hallmark reds of Rutherglen and promised to make everyday occasions memorable!

### COLOUR

Crimson Red.

### BOUQUET

Lifted cherry and dark berry fruits with hints of mocha and spice.

### PALATE

Rutherglen Shiraz, the predominant variety in this wine provides ripe red berry fruit flavours and white pepper. The Durif provides the backbone, while the Tempranillo adds a touch of finesse with aromatic notes of violets, plums and blackberry.

### CELLARING AND SERVING SUGGESTIONS

Ready drinking on release but will easily cellar for 2-3 years. A versatile wine to enjoy with fuller flavoured dishes such as tapas, chargrilled meats or wood fired pizza.

### DATE TASTED

August 2016

### THE GRAPES

Shiraz 87%, Durif 8% & Tempranillo 5%

### WINEMAKING

Fruit was harvested at optimal maturity and fermented on skins for 7 to 10 days. A small parcel was fermented in French and American oak puncheons for 6 to 9 months before blending.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.6g/l  
pH 3.59







# CAMPBELLS

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## BOBBIE BURNS SHIRAZ 2015

A Rutherglen icon – showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity. For more than forty years our Bobbie Burns Shiraz has enjoyed a reputation for being of consistently high quality. This 46th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

### COLOUR

Deep dark red with purple hues.

### BOUQUET

The nose has real depth, almost brooding, with dark plums and blackberry perfectly integrated with the more elegant characters of black pepper and aniseed. A hint of spicy oak sits in the background.

### PALATE

This wine is full bodied with mouth filling plum and mulberry fruit, beautifully structured with layers of fine tannin and complementary characters of liquorice, ironstone and cocoa. A wonderful vintage that is drinking well in its youth but destined to reward careful cellaring.

### CELLARING AND SERVING SUGGESTIONS

The favourable 2015 growing season has produced a Bobbie Burns Shiraz with incredible depth and concentration of fruit flavours. Our long history with this wine suggests it will continue to develop in the bottle for a further 10-12 years. Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.

### DATE TASTED

March 2016

### THE GRAPES

Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

### WINEMAKING

After fermentation on skins for six to seven days using closed and rotary fermenters, the wine was subsequently aged for a period of 12 months in a mixture of new to three year old premium French and American barrels.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.4g/l  
pH 3.58





# CAMPBELLS

OF RUTHERGLEN

## BOBBIE BURNS SHIRAZ 2011

A Rutherglen icon – showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity. For more than forty years our Bobbie Burns Shiraz has enjoyed a reputation for being of consistently high quality. This 42nd vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

### COLOUR

Medium red with purple hues.

### BOUQUET

Lifted red plum and mulberry fruit integrated with aromas of ground spice and black pepper fine cedary oak sits in the background.

### PALATE

Medium bodied and complex with plum, dark cherry and mulberry fruit with earth and pepper. Acidity adds freshness and structure to the mid palate with fine grained earthy tannins adding elegance and length.

### CELLARING AND SERVING SUGGESTIONS

Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef cheeks.

### DATE TASTED

July 2017

### THE GRAPES

Shiraz from our 'Bobbie Burns' vineyard in Rutherglen.

### WINEMAKING

After fermentation on skins for six to seven days using closed and rotary fermenters, the wine was subsequently aged for a period of 12 months in a mixture of new to three year old premium French and American oak.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6g/l  
pH 3.59





# CAMPBELLS

OF RUTHERGLEN

## CABERNET SAUVIGNON 2010

Our Cabernet Sauvignon displays all the hallmarks of our Rutherglen reds, pure rich fruit, true varietal character and the tannin structure for longevity.

- Colin Campbell

### COLOUR

Dark crimson.

### BOUQUET

The nose on this young wine is still a little closed however given time to open up it shows dominant blackcurrant, mint and soft oak.

### PALATE

A stylish medium bodied wine, with intense blackberry and blackcurrant fruit and a touch of mint giving way to spicy complexity that carries through from the nose. The wine features very fine natural fruit tannins providing real interest and length.

### CELLARING AND SERVING SUGGESTIONS

A well structured and balanced wine that is appealing in its youth and given the wines structure will continue to develop with time in bottle. Enjoy over the coming 3-5 years with BBQ lamb or venison sausages with chunky tomato relish.

### DATE TASTED

July 2017

### THE GRAPES

Cabernet Sauvignon from our Rutherglen vineyard.

### WINEMAKING

The grapes were fermented on skins for ten days with pumping over twice a day. The wine then spent approx six months in French and American oak barriques prior to bottling.

### TECHNICAL DETAILS

Alc 14.6%  
T.A. 6.1g/l  
pH 3.53





# CAMPBELLS

OF RUTHERGLEN

## RUTHERGLEN DURIF 2010 LIMITED RELEASE

Our Rutherglen Durif, made from the original Durif of Rutherglen clone, is a rare variety that flourishes in Rutherglen. Durif is renowned for its powerful tannins and usually requires some bottle age prior to drinking. However, our Rutherglen Durif has been carefully nurtured, through the use of sophisticated winemaking techniques, to produce a wine able to be enjoyed whilst young.

- Colin Campbell

### COLOUR

Opaque plum, with ruby highlights.

### BOUQUET

Deep dark plum and black cherries with a lifted edge of violet, the fresh oak shows through as an integrated clove character.

### PALATE

Intense dark cherry fruits slowly build through to the mid palate with some chewy fruit tannins adding texture and depth. The wine finishes with an array of dark fruit and aniseed combined with integrated vanillin char and very fine mouth coating tannin.

### CELLARING AND SERVING SUGGESTIONS

Rutherglen Durif is renowned for producing deeply coloured, full flavoured wines, and our 2010 Limited Release Rutherglen Durif is no exception. Given the robust nature of Durif we suggest you open and decant this wine for an hour or two prior to serving and enjoy this wine with full flavoured char grilled meats. Or cellar for 3-5 years, when a hearty coq au vin will be a more suitable match.

### DATE TASTED

July 2017

### THE GRAPES

Durif grapes from our Rutherglen vineyards.

### WINEMAKING

Fruit was harvested in April and fermented on skins for 7 days. The wine then spent 12 months in French and American Puncheons prior to bottling.

### TECHNICAL DETAILS

Alc 15.3%

T.A. 6.5g/l

pH 3.65





# CAMPBELLS

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## THE SIXTIES BLOCK 2010

First planted by my brother Malcolm 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.

- Colin Campbell

### COLOUR

Dark plum with ruby highlights.

### BOUQUET

An exotic nose of mulberry, Satsuma plum, sweet spice with earthy undertones.

### PALATE

An intense medium weight wine showing lovely soft integrated fruit characters of mulberry and plum. Flavours develop across the palate with earthy and undergrowth characters combining with the fruit to provide a complex and interesting palate. The wine comes together with fresh acidity and supple natural tannin to provide a lingering balanced finish.

### CELLARING AND SERVING SUGGESTIONS

This wine is showcasing its best drinking window over the next 3-5 years. Enjoy with simple flavorsome dishes such as veal meatballs in putanesca sauce or cacciatore sausage.

### DATE TASTED

July 2017

### THE GRAPES

Shiraz, Tempranillo, Graciano, Tinta Cao, Souzao and Carignan from our Rutherglen vineyards.

### WINEMAKING

Fruit was harvested in March and April and fermented on skins for 7 days. The wine then spent 12 months in one, two and three year old French and American oak prior to bottling.

### TECHNICAL DETAILS

Alc 14%  
T.A. 5.9g/l  
pH 3.62





# CAMPBELLS

OF RUTHERGLEN

## THE BROTHERS SHIRAZ 2007

Great wine does take time, and this has certainly been a long time in making. We have hand tended 'The Brothers' Shiraz from vine to bottle. This wine is the pinnacle of our endeavours and the ultimate expression of Rutherglen Shiraz.

- Colin Campbell

### COLOUR

Opaque with dark purple highlights.

### BOUQUET

Saturated rich blood plum and blackberry fruit, with hints of dark chocolate, licorice and oak derived vanilla bean.

### PALATE

A powerful wine with layers of dark berry fruits up front. Rich blood plum, black cherry, cocoa and sweet ground spice characters add complexity, with grainy fruit tannins providing texture and structure. Oak plays a supporting role, and despite the wine's relative youth, is already well integrated.

### CELLARING AND SERVING SUGGESTIONS

Our 2007 The Brothers Shiraz has undergone extended maturation in both barrel and bottle for four years prior to release. This time has allowed fruit, oak and tannin to soften and integrate, to deliver a truly memorable Rutherglen Shiraz. Whilst drinking well now this wine will continue to age well up to 2022. Try alongside a tender rib eye steak with green peppercorn sauce.

### DATE TASTED

July 2017

### THE GRAPES

Shiraz from our Rutherglen vineyard.

### WINEMAKING

After fermentation for five days using closed fermenters, the wine was aged in new American and French oak barriques for a period of 2 years.

### TECHNICAL DETAILS

Alc 15.0%  
T.A. 6.1g/l  
pH 3.38







# CAMPBELLS

OF RUTHERGLEN

## MALBEC 2011 LIMITED RELEASE

Continuing proof of the quality and the potential of the malbec variety in the Rutherglen region.

- Colin Campbell

### COLOUR

Red Burgundy with a ruby red hue.

### BOUQUET

A complex nose of cranberry fruits, italian field herbs and lifted notes of violets.

### PALATE

Medium - light bodied with a bright acid line. Fruits of cranberry, rhubarb and maraschino cherry fill the palate, followed by savoury, earthy characters and ground spice from barrel maturation.

### CELLARING AND SERVING SUGGESTIONS

With its great depth of fruit and supple tannins, our 2011 Limited Release Malbec can be enjoyed whilst as a young wine. The wine is now entering its perfect drinking window. Enjoy with crispy skinned roast duck or roast leg of spring lamb.

### DATE TASTED

March 2016

### THE GRAPES

Malbec from our Rutherglen vineyards.

### WINEMAKING

The fruit was fermented on skins in a closed fermenter and then matured in 2 & 3 year old oak puncheons for twelve months prior to bottling.

### TECHNICAL DETAILS

Alc 12.9%  
T.A. 6.3g/l  
pH 3.50

