



# CAMPBELLS

OF RUTHERGLEN

## ROSÉ 2017

Inspiration for our Rosé came from the red varieties planted in our treasured Sixties Block. This wine exhibits the pure, fresh fruit flavour so characteristic of wine from the Rutherglen Wine Region that enables the full fruit flavours to shine when served well chilled. A must have for warm and sunny days!

- Julie Campbell

### COLOUR

Pale pink, salmon hues.

### BOUQUET

A bright, playful and lifted nose that showcases exquisite red berry and hints of strawberries and cream.

### PALATE

This light-bodied wine sings on the palate with notes of fresh raspberries and creamy sherbet, giving way to a long, crisp and dry finish.

### CELLARING AND SERVING SUGGESTIONS

The Rosé 2017 is lovely to drink on its own, but also works with a wide range of food and flavours. Served chilled and enjoy now with a zesty prawn salad or an aromatic paella.

### DATE TASTED

September 2017

### THE GRAPES

Featuring grape varieties from our original Sixties Block including Touriga Nationale, Mouvedre, Graciano, Lagrein, Mondeuse, Tannat & Petit Verdot and small parcels of Fiano and Trebbiano.

### WINEMAKING

The fruit was picked in mid April in the early hours of the morning. The grapes were then immediately crushed, de-stemmed and pressed to provide a gorgeous pale pink juice. A slow, cool fermentation was then commenced using an aromatic Riesling style yeast reaching dryness in early May. The wine remained on lees for two weeks. Following tastings in August, we decided to add some Fiano and Trebbiano to the blend to enhance the aromatics and colour tone.

### TECHNICAL DETAILS

Alc 13.0%  
T.A. 6.8g/l  
pH 3.25





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## CHARDONNAY 2017

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, showcasing fresh citrus, white peach and soft, clean oak.

### PALATE

The aroma carries through to the palate with lemon citrus and crisp, white peach fruit characters filling the palate. Fruit driven and focused, the fruit gives way to a long crisp finish and seamless integration.

### 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 2017

### 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. 7.2g/l  
pH 3.37





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## TREBBIANO - 2017

A late ripening variety that reaches its full potential over the long ripening period at Rutherglen. It is able to develop slowly to full flavour and still retain crisp acidity.

- Colin Campbell

### COLOUR

Brilliant pale green hues.

### BOUQUET

Clean and fresh, lifted lime blossom, pear and cut straw with an underlying mineral depth.

### PALATE

A full palate with intensity of fruit salad and lemon citrus. Crunchy acidity leads to a lengthy, zingy and crisp finish.

### CELLARING AND SERVING SUGGESTIONS

Typically Italian in style our 2017 Trebbiano has been made with food in mind. Enjoy in its youth or over the next three years with seared scallops or summer vegetable frittata.

### DATE TASTED

September 2017

### THE GRAPES

Trebbiano from Campbells Rutherglen vineyards. Little known in Australia, Trebbiano is the most widely planted grape in Italy, where it is used in a wide range of regional wines and styles. The most distinctive features of this grape are its long ripening period and its ability to retain high acid levels to maturity. These features require a warm and dependable autumn to enable the grapes to reach their full potential.

### WINEMAKING

The grapes were harvested in mid March in the cool of the early morning and pressed straight off skins. The juice was then fermented under strict temperature control. Bottled without any oak maturation to retain the fresh lively fruit aromas and flavours.

### TECHNICAL DETAILS

Alc 13.5%  
T.A. 6.4g/l  
pH 3.21





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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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## MARSANNE VIOGNIER 2016 LIMITED RELEASE

Rutherglen is renowned for producing flavoursome wines from varietals originating from the Rhone Valley in France. Viognier provides intense stone fruit flavours and Marsanne the crisp acidity. This wine is a fine example of a classic Rhone blend that delivers a full spectrum of flavours and texture all in harmonious balance.

- Colin Campbell

### COLOUR

Light straw.

### BOUQUET

Lifted tropical fruits, grassy notes, mineral flint and spice.

### PALATE

Medium bodied and full flavoured, this wine is moderated by a natural acidity that is crisp and refreshing. Flavours of melon, white peach and apple blossom are accompanied by nuances of cracked walnut on the finish.

### CELLARING AND SERVING SUGGESTIONS

Whilst enjoyable as a young wine, we believe the wine has the necessary components to improve in bottle over the coming 3-5 years. A perfect match with flathead tails and an aioli sauce.

### DATE TASTED

October 2015

### THE GRAPES

Marsanne 55% and Viognier 45% from Campbells Rutherglen vineyards.

### WINEMAKING

Fruit was harvested at optimal ripeness and fermented at 14°C to retain the inherent character of each varietal. The wine was partially matured in a mix of one and three year old French oak barrels and carefully blended just prior to bottling to attain a wine with perfect balance and complexity.

### TECHNICAL DETAILS

Alc 13.5%  
T.A. 8.2g/l  
pH 3.34





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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 upfront 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





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## TEMPRANILLO 2015 LIMITED RELEASE

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

- Colin Campbell

### COLOUR

Bright ruby red.

### BOUQUET

Fragrant nose of lifted plum, cherry and lifted blueberries with underlying hints of freshly crushed herbs and sweet vanillin spice from integrated oak.

### PALATE

In the mouth this wine is vibrant, with upfront plum and cherry fruit, pleasing fruit richness through the mid palate and fresh acidity. The wine comes together on the finish with fine grained tannins and a touch of spicy oak.

### CELLARING AND SERVING SUGGESTIONS

Aromatic, medium bodied, and brimming with fresh plummy fruits, our Tempranillo 2015 Limited Release has plenty of drink me now appeal, and will continue to soften and integrate over the coming 4-5 years. A versatile food wine, try pairing with wood fired pizza, Japanese style tataki beef, or a plate of Spanish inspired tapas.

### DATE TASTED

March 2017

### THE GRAPES

Tempranillo from the Rutherglen region.

### WINEMAKING

Tempranillo is typically the first red to ripen. Harvested the second week in February it fermented on skins for 10 days with daily pump overs. Post pressing it was transferred to a mix of French and American oak puncheons for nine months maturation prior to bottling.

### TECHNICAL DETAILS

Alc 13.5%  
T.A. 6.6g/l  
pH 3.59





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## SPARKLING SHIRAZ

Sparkling Shiraz is a quintessential Australian wine style. Following the success of our 1870 Sparkling Shiraz we were keen to keep the sparkle alive with the release of this estate grown and produced Sparkling Shiraz. True to our winemaking philosophy it balances complexity with elegance and is truly Rutherglen.

- Colin Campbell

### COLOUR

A fine and persistent bead the wine is coloured deep burgundy with a ruby hue.

### BOUQUET

Lifted primary fruits of blood plum, blackberry, maraschino cherry and hints of liquorice. Extended ageing on yeast lees provides the complexity of spice and Christmas cake.

### PALATE

Intense sweet plum fruit up front with a crisp bead. The palate is deep and complex with mulberry fruit and earthy savoury length, the addition of Vintage Port adds hints of liquorice and mocha. Subtle well integrated oak provides fine tannins and a long, dry, savoury finish.

### CELLARING AND SERVING SUGGESTIONS

This wine is destined to be enjoyed over the next year or two and will be sensational served chilled alongside all game bird including turkey, duck or char grilled quail and squab.

### DATE TASTED

December 2016

### THE GRAPES

90% Shiraz and 10% Durif from our 'Bobbie Burns' and 'Silverburn' vineyards.

### WINEMAKING

The base blend for this wine was aged in a combination of one and three year old American and French oak for twelve months. We employ the 'Methode Traditionelle' process for secondary fermentation with a minimum 12 months on yeast lees prior to disgorging. For the liqueur d'expédition we have added a very small amount of our Vintage Port to impart richness and complexity to the wine. To preserve the characters of this wine and eliminate the risk of cork taint we have chosen to use a crown seal.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.1g/l  
pH 3.58







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## PETIT VERDOT 2015 LIMITED RELEASE

The name Petit Verdot meaning 'small green' is derived from the late ripening which often comes too late in its historical home of Bordeaux. The long extended summers of Rutherglen are ideally suited to full and complete ripening, producing an intensely coloured and fragrant style with a spectrum of ripe dark fruits.

- Colin Campbell

### COLOUR

Deep purple with a burgundy hue.

### BOUQUET

Fragrant notes of ripe plum and bramble are supported by hints of violets and cedar.

### PALATE

The wine is medium bodied with dark, brooding fruit of blackcurrant and cassis. Extended maturation in a mix of French and American puncheons provides further complex notes of char and dried herb. The finely textured palate is underpinned by integrated tannins and a rich line and length that is quintessentially Petit Verdot.

### CELLARING AND SERVING SUGGESTIONS

The 2015 vintage was typical of Rutherglen's long and dry autumns. The extended ripening period provided ideal conditions for the grapes to develop intense colour, depth of fruit and flavour. Enjoyable now with char grilled meats, or cellar for 3 to 5 years and serve as a mature wine with braised beef cheeks.

### DATE TASTED

March 2017

### THE GRAPES

Petit Verdot harvested from Rutherglen vineyards.

### WINEMAKING

The grapes were crushed to stainless steel tanks for 7-8 days on skins before pressing and completing primary fermentation in French and American oak puncheons (500l). Extended maturation has given time for the tannins to soften and fully integrate before bottling.

### TECHNICAL DETAILS

Alc 13.5%  
T.A. 6.4g/l  
pH 3.56





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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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## CABERNET SAUVIGNON - 2015

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

Deep red crimson.

### BOUQUET

Dense primary fruits of blackberry and plum are supported by notes of spice and cedar like characters.

### PALATE

A medium to full bodied wine, with intense mulberry and cassis across the mid palate leading to an elegant finish with integrated fine oak, balanced acidity and velvet like fine tannin.

### CELLARING AND SERVING SUGGESTIONS

A well structured and balanced wine that is appealing in its youth. Given the wine's structure, it will continue to develop with time in bottle. Enjoy over the coming 8-10 years with BBQ lamb and an eggplant ragout.

### DATE TASTED

March 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 completed fermentation in French oak puncheons and received a further 12 months maturation prior to bottling.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.2g/l  
pH 3.6





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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





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## SHIRAZ DURIF - 2015

Our Shiraz Durif is a blend of two grape varieties synonymous with Rutherglen. Shiraz provides the full berry flavours and durif, the ironstone backbone.

- Colin Campbell

### COLOUR

Vibrant dark crimson.

### BOUQUET

Attractive lifted nose with a broad spectrum of fruit including mulberry and blood plum with hints of fennel and integrated cedary oak.

### PALATE

Shiraz is the predominant variety providing depth of ripe plum and mulberry fruit on the palate. Durif is used for complexity adding dark cherry, earthy ironstone flavours and fine grained, lingering tannins.

### CELLARING AND SERVING SUGGESTIONS

This wine is medium bodied with fresh acidity and will continue to develop over the next three to five years with careful cellaring. It's the ideal wine to share with family and friends at a BBQ or with wood fired pizza.

### DATE TASTED

May 2016

### THE GRAPES

Shiraz (92%) and Durif (8%) from our Rutherglen vineyards.

### WINEMAKING

Fruit was harvested early in March and fermented on skins for seven to eight days. After pressing the wine was matured for nine months in French and American oak casks before blending and bottling.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.4g/l  
pH 3.53





# 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





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## CABERNETS 2011 LIMITED RELEASE

Our unique blend, with Cabernet Sauvignon providing striking lifted aromas and middle palate flavour to complement the length of flavour and fine tannins of the Ruby Cabernet.

- Colin Campbell

### COLOUR

Dark red with crimson highlights.

### BOUQUET

An demure wine with notes of red fruits such as blackberry, mulberry and briar.

### PALATE

A rich palate that is complex and integrated with oak playing a supporting role. Blackberry fruit is supported with mulberry and mint helping to produce a nice defined structure that's still apparent. A fine grip to the finish.

### CELLARING AND SERVING SUGGESTIONS

The 2011 vintage in Rutherglen produced a number of complex and elegant red wines, our 2011 Limited Release Cabernets being one of them. This wine is in its peak drinking window. Enjoy now with roasted lamb shoulder.

### DATE TASTED

September 2017

### THE GRAPES

50% Cabernet Sauvignon and 50% Ruby Cabernet from our Rutherglen vineyards.

### 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 13.4%  
T.A. 5.6g/l  
pH 3.65





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## LIMITED RELEASE RUTHERGLEN DURIF - 2009

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 burgundy red with red hues.

### BOUQUET

Dark cherry fruit with lifted violets and hints of mineral and graphite characters.

### PALATE

Vibrant dark cherry fruits on the front of the palate with a touch of varietal aniseed and fresh cedar oak on the mid palate. Impressively weighted, with firm tannins and subtle oak providing a long savoury finish.

### CELLARING AND SERVING SUGGESTIONS

Rutherglen Durif is renowned for producing deeply coloured, full flavoured wines, and our 2009 Limited Release Rutherglen Durif is no exception. Ideal now or cellar for a further 2-3 years, try alongside a hearty coq au vin.

### DATE TASTED

May 2016

### 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 oak prior to bottling.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.2g/l  
pH 3.54







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## THE EMPIRE

A late bottled vintage style which shows the level of fruit flavours typical of Rutherglen to advantage.

- Colin Campbell

### COLOUR

Deep brick red with tawny hues.

### BOUQUET

Ripe spicy shiraz fruit with berry aromas and complex oak.

### PALATE

Ripe developed fruit with considerable depth. The length of wood maturation is showing in the oak complexity and the drying tannin finish.

### CELLARING AND SERVING SUGGESTIONS

Blended for optimum flavour and balance prior to bottling, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Serve with fine coffee, blue cheeses and rich chocolate.

### THE GRAPES

100 % shiraz.

### WINEMAKING

Fermented on skins until the desired sweetness level was reached and then drained and fortified. Lengthy maturation in small oak casks.

### TECHNICAL DETAILS

Alc 17.5%

Bé 5.0°





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## RUTHERGLEN MUSCAT

### CLASSIFICATION: RUTHERGLEN

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean spirit and great length of flavour, which are the mark of all the Muscats of Rutherglen. The Muscats of Rutherglen are considered the “World’s Richest Wines” and bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great Muscat vineyards of the region. The “Muscat of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell’s ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavour while finishing clean and dry.

- Colin Campbell

### COLOUR

Bright amber gold with copper tints.

### BOUQUET

Fresh raisin fruit backed by subtle oak characters.

### PALATE

Luscious mouthfilling raisined fruit combine with the oak flavours to produce a wine of great length.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Excellent chilled as an aperitif or with strong cheeses, plum pudding or after dinner with freshly brewed coffee.

### THE GRAPES

Muscat a petit grains rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavor and a high degree of natural sweetness. Selected parcels of the finished wine are then added to the Rutherglen Muscat solera which is a blend of a number of vintages from many past years. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%

Bé 12°





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## CLASSIC RUTHERGLEN MUSCAT - 500ml

### CLASSIFICATION: CLASSIC

This classification is a maturing style imparting greater levels of richness and complexity; exhibiting the beginnings of the distinctive dry 'aged oak' characters produced from prolonged maturation in mature oak. The Muscats of Rutherglen are considered the "World's Richest Wines" and bear a mark of authenticity – an oval logotype with a stylised "R" – which is only applied to the wines drawn from the great Muscat vineyards of the region. The "Muscat of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell's 'house style' is typically complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry.

- Colin Campbell

### COLOUR

Deep amber with tawny hues.

### BOUQUET

Rich fresh raisin fruit aromas with great depth and showing some dry 'aged oak' characters.

### PALATE

Great power and intense fruit with balance and elegance. There is evidence of mellow oak with the luscious lingering finish.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Excellent with vintage cheddar or blue vein cheeses, dried fruit and fresh nuts or as a memorable end to a meal with freshly brewed coffee.

### THE GRAPES

Muscat a petit grains rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavour and a high degree of natural sweetness. Only selected parcels of premium fruit are added to the Classic Rutherglen Muscat solera. The wine that provides the basis of this solera dates back to the 1960's. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%  
Bé 13.5°





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## RUTHERGLEN TOPAQUE

### CLASSIFICATION: RUTHERGLEN

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean grape spirit and great length of flavour. The Topaques of Rutherglen bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great vineyards of the region. The “Topaque of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell’s ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavour while finishing clean and dry.

- Colin Campbell

### COLOUR

Deep, brilliant old gold.

### BOUQUET

Lifted toffee, honey and cold tea characters combine to produce the unique character of Rutherglen Topaque.

### PALATE

Toffee and tealeaf characters predominate on the front of the palate with a cleansing hint of spirit and old oak on the finish.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. A heavenly match with honeycomb ice cream, fruit based desserts, soft cheeses, chilled as an aperitif or as an after dinner drink with coffee.

### THE GRAPES

Muscadelle from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavor and a high degree of natural sweetness. Selected parcels of the finished wine are then added to the Rutherglen Topaque solera which is a blend of a number of vintages from many past years. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%  
Bé 10.5°





# CAMPBELLS

OF RUTHERGLEN

## CLASSIC RUTHERGLEN TOPAQUE - 500ml

### CLASSIFICATION: CLASSIC

This classification is a maturing style imparting greater levels of richness and complexity; exhibiting the beginnings of “rancio” characters produced from prolonged maturation in mature oak. The Topaques of Rutherglen bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great vineyards of the region. The “Topaque of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell’s ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry.

- Colin Campbell

### COLOUR

Deep golden.

### BOUQUET

Rich aromas of cold tealeaf, toffee, honey and citrus.

### PALATE

Intense and mouthfilling. Malt and toffee combine with rancio characters providing a wine of power and complexity with a luscious yet clean finish.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Perfect with fresh fruit, sticky date pudding or freshly brewed coffee and fine chocolates.

### THE GRAPES

Muscadelle from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavour and a high degree of natural sweetness. Only selected parcels of premium fruit are added to the Classic Rutherglen Topaque solera. The wine that provides the basis of this blend dates back to the 1960’s. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%

Bé 11.5°

