



CAMPBELLS

OF RUTHERGLEN

MARSANNE VIOGNIER ROUSSANNE 2017 LIMITED RELEASE

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

- Colin Campbell

COLOUR

Light straw.

BOUQUET

Lifted fresh spicy oak with hints of honey and apricot.

PALATE

Medium bodied and full flavoured, this wine has a mouthfilling palate showcasing flavours of fresh peach with lovely oak providing texture and balance. The finish brings forward spice to round out the crispness.

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 aioli.

DATE TASTED

December 2017

THE GRAPES

Marsanne 44.5%, Viognier 39.5% and Roussanne 16% 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. 6.2g/l
pH 3.327





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

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 generations and features the favourite whites of Rutherglen. When the Maker and Three come together, 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 lively. The inherent fruit sweetness is supported by 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 or within 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





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

CHARDONNAY 2012 LIMITED RELEASE

Made in the Burgundian fashion using the pick of our chardonnay juices. Barrel fermentation in French puncheons provides the complexity to give a long ageing potential.

- Colin Campbell

COLOUR

Pale straw.

BOUQUET

Subtle soft, ripe peach and melon with warm toast oak.

PALATE

A soft, pleasing wine, with varietal melon fruit and fresh citrus characters up front. Subtle barrel fermentation provides a fine creamy texture to the mid palate with the crisp acidity adding length to the palate and creating 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 it is perfectly integrated for enjoyment now, up until 2022. With its great depth of flavour our Limited Release Chardonnay will partner well with seared salmon, lemon aioli and house made chunky chips.

DATE TASTED

December 2017

THE GRAPES

Chardonnay from our Rutherglen vineyards.

WINEMAKING

The fruit was harvested in February 2013 and completed fermentation in new (50%) and one year old French oak puncheons. The wine then spent a further twelve months in barrel, with regular lees stirring to enhance the texture and mouth feel.

TECHNICAL DETAILS

Alc 14.5%
T.A. 5.9g/l
pH 3.37





CAMPBELLS

OF RUTHERGLEN

RIESLING - 2012

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

Pale white gold.

BOUQUET

A classical Riesling nose of complex lime and lemon zest. Careful cellaring has permitted the typical hints of aged Riesling to start showing through.

PALATE

An immediately appealing wine with a long flowing palate of fresh lime characters. A fine texture builds through the mid palate adding an extra dimension of complexity, before a long crisp finish.

CELLARING AND SERVING SUGGESTIONS

The early picked aromatic duo of Riesling and Gewurz have fared particularly well in what proved an otherwise challenging vintage. Cooler conditions have produced a finer wine, with lower alcohol, and prominent acid structure, which will steer it well well until at least 2022. Enjoy with freshly shucked oysters, or flash fried salt and pepper calamari.

DATE TASTED

December 2017

THE GRAPES

Riesling from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested in late February from aged vines and then fermented in stainless steel under strict temperature control. No oak maturation.

TECHNICAL DETAILS

Alc 11%
T.A. 6.0g/l
pH 3.14





CAMPBELLS

OF RUTHERGLEN

RIESLING - 2010

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

Pale straw with a green hue.

BOUQUET

A beautifully fragrant and varietal nose, with fine, tight blossom notes.

PALATE

Intense lime zest up front providing a full, rich palate up front. The finish is typically clean with varietal mineral notes and a complex length.

CELLARING AND SERVING SUGGESTIONS

From an exceptional vintage for white wine production in Rutherglen, our 2010 Riesling is drinking beautifully on release. Enjoy now or over the next few years. Enjoy with freshly shucked oysters, or flash fried salt and pepper calamari.

DATE TASTED

December 2017

THE GRAPES

Riesling from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested from aged vines and then fermented in stainless steel under strict temperature control. No oak maturation.

TECHNICAL DETAILS

Alc 11.5%
T.A. 6.0g/l
pH 3.14





CAMPBELLS

OF RUTHERGLEN

TEMPRANILLO 2016 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 red cherry with underlying hints of complex, full oak char.

PALATE

In the mouth this wine is lifted with red cherry and berry fruits upfront. The wine comes together on the finish with fine grained tannins and a touch of tobacco leaf.

CELLARING AND SERVING SUGGESTIONS

Aromatic, medium bodied, and brimming with fresh plummy fruits, our Tempranillo 2016 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

September 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 14.5%
T.A. 6.3g/l
pH 3.54





CAMPBELLS

OF RUTHERGLEN

SHIRAZ DURIF - 2016

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

Dense, deep red.

BOUQUET

Attractive lifted nose with a broad spectrum of fruit including dark plum and red berry with hints integrated cedary oak.

PALATE

Shiraz is the predominant variety providing depth of rich, ripe plum fruit on the palate. The Durif used offers balance and fine grained tannins, also adding dark cherry, earthy ironstone flavours.

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

Dec 2017

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. 6.2g/l
pH 3.56





CAMPBELLS

OF RUTHERGLEN

THE SIXTIES BLOCK - 2016

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 field blend.

- Colin Campbell

COLOUR

Vibrant purple with a violet hue.

BOUQUET

A lifted and complex nose of Portuguese fruit characters and ripe black fruit compote. Lightly seasoned oak provides a touch of integrated vanilla and spice.

PALATE

Full bodied with sweet, ripe plum fruit at the forefront. The plush mid palate offers is textured with a fresh natural acidity and fine tannins. Dark Chocolate notes and Portuguese characteristics bring the wine together perfectly complimenting the lengthy finish to the wine.

CELLARING AND SERVING SUGGESTIONS

The Sixties Block is a unique wine that's both approachable in its youth and rewards cellaring for 7-10 years. Enjoy with pork and fennel sausages in a tomato based sauce.

DATE TASTED

December 2017

THE GRAPES

The blend of grapes includes Cabernet Sauvignon, Shiraz, Tempranillo, Carignan, Tinta Cao, Tinta Madeira and Cornifesto 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 14.8%
T.A. 6.6g/l
pH 3.56





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

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 vanillin 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





CAMPBELLS

OF RUTHERGLEN

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 - 2009

A Campbells and 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. Our 2009 vintage is a fine example of the style we are seeking.

- Colin Campbell

COLOUR

Mid red with developing brick red undertones.

BOUQUET

Complex and expressive with lifted, developing plum fruit and oak complexity.

PALATE

Typically rich fruit on entry with well ripened bloodplum and mulberry characters evident. The wine continues to lift through the mid palate, showing balance and aged plum characteristics. Fine tannins and spice play a role on the back palate, drawing the wine out to a long satisfying finish.

CELLARING AND SERVING SUGGESTIONS

Our intent with Bobbie Burns Shiraz is to create a wine that drinks well from release. This vintage was an exceptional year for Bobbie Burns, drink over the coming 2-3 years with slow braised beef or lamb dishes.

DATE TASTED

December 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. 6.7g/l
pH 3.57





CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ - 2006

A Campbells and Rutherglen icon – showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity. For over thirty years our Bobbie Burns Shiraz has enjoyed a reputation for being of consistently high quality. Our 2006 vintage is a fine example of the style we are seeking.

- Colin Campbell

COLOUR

Dark crimson.

BOUQUET

Intense plum with dusty oak char.

PALATE

A rich, mouth filling palate of rich plum and dark berry fruits. The wine then gives way to grippy fine tannins which maintains interest.

CELLARING AND SERVING SUGGESTIONS

The 2006 Bobbie Burns is an incredibly appealing drinking wine, with its core of mouth filling shiraz fruit flavours. Beneath the rich fruit lies a firm tannin structure, and balancing oak that has seen this wine develop and integrate over time. Enjoy now or over the next 2 - 3 years with herb crusted roast beef and horseradish cream.

DATE TASTED

December 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 and three year old premium French and American oak.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.0g/l
pH 3.50





CAMPBELLS

OF RUTHERGLEN

SELECT PARCELS TEMPRANILLO - 2012

Given its Spanish origins, we believe Tempranillo has potential to thrive in Rutherglen's favourable growing conditions. In 2012, several parcels of the best Tempranillo fruit were selected for extended maturation in seasoned French oak barriques.

- Colin Campbell

COLOUR

Medium red, ruby hues.

BOUQUET

Strong oak char and black cherry fruit dominate the palate. Extended maturation in seasoned oak has added subtle notes of cedar and vanillin spice.

PALATE

Medium bodied, smooth red and black cherry with pleasing ripe fruit richness through the middle. Time in barrel gives the wine savoury grippy fruit characters with tannins building, strong oak support and dominant wood notes.

CELLARING AND SERVING SUGGESTIONS

Made in more of a "traditional" barrel aged style the 2012 Select Parcels Tempranillo is more savoury and time in barrel has allowed the tannins to soften and complex. Enjoy now or over the next 2 – 3 years. A versatile food wine, try pairing with wood fired pizza, Japanese style tataki beef, or a plate of Spanish inspired tapas.

DATE TASTED

December 2017

THE GRAPES

Tempranillo from our Rutherglen region.

WINEMAKING

The fruit was harvested in March 2012 and fermented on skins for ten days. Parcels of the wine then spent eighteen months in French and American oak puncheons with 20% new oak.

TECHNICAL DETAILS

Alc 13.5%
T.A. 5.9g/l
pH 3.61





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2005 LIMITED RELEASE

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

- Colin Campbell

COLOUR

Dense red.

BOUQUET

A perfumed offering of blackberry scented fruit and a touch of smoky charred oak.

PALATE

The palate is full and rich with layers of blackberry and dark plum fruit. As is typical of this blend, the tannins are firm with tight acidity, providing structural support to the generously weighted fruit characters.

CELLARING AND SERVING SUGGESTIONS

The 2005 vintage is widely recognised as one of the finest vintages for red wines in Rutherglen. Wines from this vintage display an incredible concentration of fruit and our 2005 Limited Release Cabernets is no exception. With it's impressive fruit profile and considerable tannin structure this wine has aged gracefully. The wine is drinking close to its peak but could reward another 1-2 years careful cellaring.

DATE TASTED

December 2017

THE GRAPES

Ruby Cabernet and Cabernet Sauvignon.

WINEMAKING

Fruit was harvested in early April and fermented on skins for 7 days. After pressing and completion of fermentation each variety was matured in French and American oak puncheons for 18 months prior to blending and bottling.

TECHNICAL DETAILS

Alc 15.0%
T.A. 6.1g/l
pH 3.40





CAMPBELLS

OF RUTHERGLEN

THE BARKLY DURIF - 2009

The Barkly is what we believe durif from the Rutherglen Wine Region should be. Unquestionably, it is durif at its finest. Campbells release The Barkly only in years when vintage conditions are exceptional for Durif.

- Colin Campbell

COLOUR

Opaque red with a bright crimson hue.

BOUQUET

Lovely balance of black fruit and brooding, fine oak.

PALATE

Strikingly elegant at first with a full spectrum of ripe, dark plums and red fruit characters up front. This mouthfilling, powerful wine offers fine spicy dry tannins to finish. There is a subtle savoury note woven through the wine that counters the riper fruit characters nicely, and will continue to add interest and complexity as the wine ages.

CELLARING AND SERVING SUGGESTIONS

The 2009 release of The Barkly Durif is a perfect example of what we strive to achieve with this iconic Rutherglen variety. A rich and powerful wine that is structured, balanced, and maintains certain elegance. The wine is approachable in its youth and upon cellaring. Enjoy now or over the next 4-6 years with a rack of lamb or with a slow cooked rib eye steak.

DATE TASTED

December 2017

THE GRAPES

Durif from our Rutherglen vineyard.

WINEMAKING

Selected parcels of premium fruit were fermented on skins in closed fermenters for six days, and then aged in a combination of American and French barriques for 18 months.

TECHNICAL DETAILS

Alc 15.5%
T.A. 6.1g/l
pH 3.59





CAMPBELLS

OF RUTHERGLEN

MALBEC 2009 LIMITED RELEASE

Malbec is a variety which has been grown continuously by the Campbell family for over 100 years. This wine is continuing proof of the quality and the potential of the Malbec variety in the Rutherglen region.

- Colin Campbell

COLOUR

Medium Ruby.

BOUQUET

A full spectrum of ripe fruit characters - cherry, strawberry, rhubarb and confected raspberry.

PALATE

Medium bodied with intense mulberry, plum and redcurrants. The inherent complexity of this variety shows through on the back palate with hints of bramble and earth. A wine with texture and depth of flavour, fine tannins and subtle oak integration provide balance and a lingering finish.

CELLARING AND SERVING SUGGESTIONS

With its great depth of fruit and supple tannins, our 2009 Limited Release Malbec has aged perfectly in our cellar. We believe it is now entering its peak drinking window - enjoy over 1-2 years. Enjoy with a traditional roast leg of lamb.

DATE TASTED

January 2018

THE GRAPES

Malbec from our Rutherglen vineyard.

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 14.5%
T.A. 5.8g/l
pH 3.56





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

