



# CAMPBELLS

OF RUTHERGLEN

## MALBEC 2016 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

Lift of spicy red fruits with hints of anise and blackberry with just a touch of forest floor and some vanillan creamy notes sneaking in from oak.

### PALATE

The palate opens with rich blackberry fruit and notes of spice lifting the full fruit on the palate, with some more meaty and savoury notes behind. The chalky tannin profile sits in check alongside the fruit in this very youthful Malbec.

### CELLARING AND SERVING SUGGESTIONS

Our 2016 Malbec is vibrant and fresh and is eminently drinkable in its youth. However our history with this unique varietal suggests up to ten years in the cellar will not go unrewarded. Enjoy with crispy skinned roast duck or BBQ lamb cutlets.

### DATE TASTED

June 2018

### THE GRAPES

All from our Silverburn vineyard in Rutherglen.

### WINEMAKING

Our Malbec was able to achieve full ripeness on the vine, uninhibited by rain or disease, so our resultant wine is full bodied for the style with plenty of tannin and flavor to balance. Fermentation in stainless with aging in seasoned oak.

### TECHNICAL DETAILS

Alc 14%  
T.A. 6.4g/l  
pH 3.40





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## CABERNETS 2016 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

Rich and bright ripe plums and cassis on the nose with nutmeg and vanilla notes coming through from the oak.

### PALATE

Fresh ripe berries on the palate like a summer pudding with some creamy weight behind. The chewy mouthcoating tannin profile of the Ruby Cabernet shines through leaving the palate satisfied with some rich plummy fruit behind.

### CELLARING AND SERVING SUGGESTIONS

Our 2016 Limited Release Cabernets is cheeky and juvenile but with enough weight and tannin to match with a hearty slow cooked lamb shank or a generous wedge of crumbly parmesan. Enjoy now or cellar for upto 15 years.

### DATE TASTED

June 2018

### THE GRAPES

61% Cabernet Sauvignon, 38% Ruby Cabernet, 1% Shiraz.

Grapes for this wine come from our Silverburn and our Grahams vineyard, both close by our winery in Rutherglen.

### WINEMAKING

Our separate blocks of Cabernet Sauvignon and Ruby Cabernet are fermented in stainless steel, spending up to two weeks on skins before pressing for malolatic fermentation and barrel maturation and eventual blending to ensure the right balance.

### TECHNICAL DETAILS

Alc 15.1%  
T.A. 6.7g/l  
pH 3.54





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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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## 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 Rutherglens' 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 years and serve as a mature wine with braised beef cheeks.

### DATE TASTED

May 2018

### 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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## 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





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## 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

Earthy red.

### BOUQUET

Delicate charcuterie notes with soft tobacco tones and dried herbs.

### PALATE

Velvety tannins that are lifted with blackcurrants with hints of chocolate covering the palate. Silky tannins remain with distinctive earthy plums and hearty forest floor overtones.

### CELLARING AND SERVING SUGGESTIONS

This wine has been cellared carefully in our cellar and is now ready to enjoy with friends and family – enjoy now or over the next 2 years with a delicious hearty Bolognese or Portugese inspired chicken on the BBQ.

### DATE TASTED

May 2018

### 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

