



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 1-2 years with slow braised beef or lamb dishes.

DATE TASTED

May 2018

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





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LIMITED RELEASE CABERNETS - 2006

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

Warm red with maroon highlights.

BOUQUET

After 12 years there are still attractive florals with hints of lavender, violet and subtle mint sitting above a core of lush blackberry fruit.

PALATE

Deliciously smooth with mature blackberry and plums. Hints of liquorice and dark chocolate on the lingering driven finish.

CELLARING AND SERVING SUGGESTIONS

The 2006 vintage was ideal for red wine production in Rutherglen. The slow ripening period was particularly beneficial for our Cabernet Sauvignon and Ruby Cabernet varieties. Our 2006 Limited Release Cabernets has evolved nicely over its twelve years and is ready to be enjoyed now. Enjoy with a rich ragu topped with seasonal greens and loads of fresh parsley.

DATE TASTED

June 2018

THE GRAPES

A blend of ruby cabernet and cabernet sauvignon from our Rutherglen vineyards.

WINEMAKING

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

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.5g/l
pH 3.47





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LIMITED RELEASE MALBEC - 2010

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 demure, fruit driven nose of rhubarb and bramble, showing rusticity with oak adding spice and depth.

PALATE

Medium bodied with complex notes of mulberry, plum fruit and interesting fruit characters of stewed rhubarb and a hint of sour cherry. A beautifully balanced wine with sweet entry and fine tannins, leading a lingering finish.

CELLARING AND SERVING SUGGESTIONS

With its great depth of fruit and supple tannins, our 2010 Limited Release Malbec is ready to enjoy now or over the next 2-3 years with crispy skinned roast duck or rabbit and prune terrine.

DATE TASTED

December 2017

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 15%
T.A. 6.1g/l
pH 3.56





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THE BROTHERS SHIRAZ - 2009

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

Deep crimson colour.

BOUQUET

Brooding dark plums and blackberry notes with fruit cake aromas and hints of dark chocolate.

PALATE

Bright and lively, lifted blackberry fruit and earthy plums. A fine tannin finish still enveloped with plums and chocolate.

CELLARING AND SERVING SUGGESTIONS

Our 2009 The Brothers Shiraz has undergone extended maturation in both barrel and bottle for three years prior to release. This time has allowed fruit, oak and tannin to soften and integrate, to deliver a truly memorable Rutherglen Shiraz. This delicious wine is ready to enjoy now or over the next 2 years and is a classic match with juicy, rare rib eye steak and green peppercorn sauce.

DATE TASTED

June 2018

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 puncheons for a period of 2 years.

TECHNICAL DETAILS

Alc 14.7%
T.A. 6.8g/l
pH 3.45





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LIMITED RELEASE RUTHERGLEN DURIF - 2012

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

Ruby red with cherry tinges.

BOUQUET

Ripe cherries and chocolate on the nose with some developed florals coming through.

PALATE

On the palate there is a puddle of lovely earthy red fruits with spice to give lift. The freshness of the 2012 vintage shows through with a vibrancy of fruit even on the finish. Softened tannins are still vivid on the palate.

CELLARING AND SERVING SUGGESTIONS

Rutherglen Durif is renowned for producing deeply coloured, full flavoured wines, and our 2012 Limited Release Rutherglen Durif is no exception. Ideal now or over the next 3 years with a hearty coq au vin.

DATE TASTED

May 2018

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 14.0%
T.A. 6.8g/l
pH 3.63





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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

