



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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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





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ROSÉ 2018

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

Brilliant, delicate, pale salmon pink.

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, fresh fruit finish.

CELLARING AND SERVING SUGGESTIONS

The Rosé 2018 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

May 2018

THE GRAPES

Featuring grape varieties from our original Sixties Block and the newly planted Red Varieties block including Caracosa, Cornifesto, Riesling, Semillon, Chenin Blanc, Paverella, Xeres, Roussanne, Melon, Tullilah, Colombard, Pinot St George, Tarango, Amarella, Graciano, Mondeuse, Mourvedre

WINEMAKING

The fruit was picked in early March 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 then commenced using an aromatic Riesling style yeast reaching dryness in three weeks. The wine remained on lees for a further three weeks. After stabilisation and filtration the wine was bottled in early May, with an anticipated release date in Spring.

TECHNICAL DETAILS

Alc 13.0%
T.A. 6.2g/l
pH 3.15





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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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LIMITED RELEASE VIOGNIER - 2012

A Rhône variety from the south of France finds a perfect home in Rutherglen, where our long, dry autumn enables it to fully ripen and produce its tantalizingly complex flavours.

- Colin Campbell

COLOUR

Green, yellow gold hues.

BOUQUET

Spicy notes on the nose with some developed florals coming through.

PALATE

Sweet spicy fruit on the palate with some lemon curd and a lovely crisp acidity with toasty ageing notes on the palate.

CELLARING AND SERVING SUGGESTIONS

Viognier is a very versatile food wine. An ideal partner to prawn and crab ravioli with citrus beurre blanc, or a rabbit terrine with chunky peach chutney. Delicious just on its own too! Enjoy now or over the coming 2 years.

DATE TASTED

May 2018

THE GRAPES

Viognier grapes from our Rutherglen vineyards.

WINEMAKING

Fermented in one year old French oak puncheons and left on lees for three months to further enhance mouthfeel. This wine spent a total of 6 months in oak.

TECHNICAL DETAILS

Alc 14.1%

T.A. 6.6g/l

pH 3.37

