



# 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





## 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

December 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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## 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





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## FIANO 2017 LIMITED RELEASE

Fiano is an ancient grape variety grown most commonly in Sicily and Campania. The growing conditions in these regions are closely aligned to Rutherglen, with warm days, moderate evenings and extended autumns. The wine typically has an intense nose, strong flavour and high natural acidity.

- Colin Campbell

### COLOUR

Rich yellow straw.

### BOUQUET

Scents of lifted citrus and field blossom with punchy acidity.

### PALATE

Medium bodied with zingy acidity upfront, showcasing notes of racy citrus and peach.

### CELLARING AND SERVING SUGGESTIONS

The wine's acidity is well suited to rich, full flavoured dishes. Serve with pasta dishes, creamy cheeses and salty meats or with seafood. Enjoy now or within the next three years.

### DATE TASTED

September 2017

### THE GRAPES

Fiano grapes.

### WINEMAKING

The grapes were harvested in the cool hours of the early morning and crushed straight to press. Only a free run fraction was taken (550L/T) with a light clarification before fermentation.

The juice was inoculated with a cultured yeast to maximise the varietal character and aromatic potential. The wine fermented slowly over 2 weeks in a mix of stainless steel and 3 year old French oak puncheons. At the completion of ferment the wine and yeast lees were transferred to full storage and stirred weekly for 9 months to increase the mouthfeel and palate weight.

Once the perfect balance was achieved the two components were assembled and prepared for bottling.

### TECHNICAL DETAILS

Alc 13%

T.A. 7.6g/l

pH 3.2





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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

