



# CAMPBELLS

OF RUTHERGLEN

## TREBBIANO - 2018

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 with yellow hues

### BOUQUET

Lifted fruit salad with blossoms and grassy notes.

### PALATE

Full fruit with apples, pears and fruit salad, great texture with a lingering clean dry finish

### CELLARING AND SERVING SUGGESTIONS

Typically Italian in style our 2018 Trebbiano has been made with food in mind. Enjoy in its youth or over the next two to three years with seared scallops or serve well chilled on its own as the perfect aperitif.

DATE TASTED - August 2018

### 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 12.5%  
T.A. 6.5g/l  
pH 3.30





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## RIESLING 2018

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

Nose is alive with aromas of lemon tart and limey depth, spring florals with hints of orange blossom also very present.

### PALATE

Very youthful palate, the floral freshness explodes and zesty limey fruit persists on the palate with some gooseberry notes with hints of lemon meringue pie. The acidity is ever present and leaves the palate clean with just the perfume of such lively fruit.

### CELLARING AND SERVING SUGGESTIONS

The 2018 vintage gave us grapes of distinctive varietal character and some lovely riper limey characters. Our 2018 Riesling is bone dry, with floral notes that give a suggestion of sweetness. Perfect partner for a carpaccio of king fish or a quick fried dish of calamari. Enjoy in it's youth or cellar for up to 10 years.

### DATE TASTED

June 2018

### THE GRAPES

Riesling sourced from two blocks in our Silverburn vineyard adjacent to the winery.

### WINEMAKING

Vintage 2018 flowed quite seamlessly due to the lack of rain. We were able to choose the optimum time to harvest our Riesling and we blended our two blocks post ferment, one adding freshness and aroma and the other more zesty palate weight.

### TECHNICAL DETAILS

Alc 11.8%  
T.A. 6.4g/l  
pH 3.12





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## SEMILLON 2017 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 2017 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

April 2018

### 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





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## ROUSSANNE 2017 LIMITED RELEASE

Roussanne is a late ripening Rhone variety that produces elegant, delicately scented wines with texture and depth of fruit flavour a feature. Rutherglen's long, dry, autumn climate enables our grapes to reach full levels of maturity and flavour resulting in wines of great finesse.

- Colin Campbell

### COLOUR

Brilliant pale green, yellow gold.

### BOUQUET

A restrained and fine nose of clean white fruit. Barrel fermentation adds depth with hints of fragrant oak.

### PALATE

The palate is crisp and fine with characters of fresh pears, apple and a little spice. An excellent vintage has produced a wine with intense varietal fruit and a crisp acid backbone. Time on lees has provided texture and integration on the mid palate before a smooth lingering finish.

### CELLARING AND SERVING SUGGESTIONS

Roussanne is a wine of subtlety and finesse and requires a sensitive hand in both the vineyard and winery. Whilst enjoyable as a young wine, we believe the wine has the necessary components to improve in bottle over the coming 3-4 years. A perfect match with cured kingfish and sashimi selection.

### DATE TASTED

March 2017

### THE GRAPES

Roussanne grapes from our Rutherglen vineyards.

### WINEMAKING

Fruit was harvested in mid February and partially fermented in French oak puncheons. The wine spent a further nine months in oak prior to bottling.

### TECHNICAL DETAILS

Alc 13.0%  
T.A. 7.5g/l  
pH 3.3





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## 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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## 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





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## CHARDONNAY 2017 LIMITED RELEASE

Made in the Burgundian style from our best parcels of chardonnay fruit. Barrel fermentation in French oak puncheons, weekly lees stirring and partial malolactic fermentation provides a wine of complexity and significant aging potential.

- Colin Campbell

### COLOUR

Pale yellow straw.

### BOUQUET

Light floral aroma with hints of sweet honey suckle and orange blossom, faint sweet vanillin oak in the background.

### PALATE

Lifted palate with hints of sweet peachy fruit and limey fresh acidity. Subtle barrel fermentation provides complexity and a dry, creamy texture on the finish.

### 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, this wine is perfectly integrated for enjoyment now or reward yourself with further cellaring of up to 5 years.

### DATE TASTED

Sept 2018

### THE GRAPES

Chardonnay from our Rutherglen vineyards.

### WINEMAKING

The fruit was harvested in February and barrel fermented in a mix of new and old French oak puncheons - 500L capacity. The wine then spent a further nine months in barrel with regular lees stirring to enhance the texture and mouth feel.

### TECHNICAL DETAILS

Alc 14.0%  
T.A. 7.3g/l  
pH 3.21





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## MOSCATO - 2017

This appealing wine shows the versatility of our famous Rutherglen Muscat grapes.

- Colin Campbell

### COLOUR

Brilliant pale pink.

### BOUQUET

A showcase of the lifted floral aromatics that Muscat produces, rosewater and florsal notes with confected raspberry & Turkish delight.

### PALATE

The palate is true to the bouquet with raspberry & Turkish delight characters all prominent. Gentle fresh spritz adds texture to the mid palate, before finishing with balanced sweetness and acidity which is clean and round.

### CELLARING AND SERVING SUGGESTIONS

This wine is best enjoyed whilst young and fresh and will not benefit from further long term cellaring. Ideal for pre or post dinner drinks, the perfect 'daytime wine', or even with a lazy Sunday brunch!

### DATE TASTED

April 2017

### THE GRAPES

Made from Rutherglen Muscat (Muscat à Petit Grains Rouge), the same variety as used for the great fortified wines of Rutherglen. The grapes selected for this wine are from our Grahams Rutherglen vineyard.

### WINEMAKING

The fruit was picked in the cool of the early morning. Only the free run juice was collected and after cold settling fermentation was started using an aromatic yeast strain. The ferment was tasted twice daily and when the correct balance between alcohol and natural sugar was obtained the ferment was stopped, maintaining the natural sweetness and spritz.

### TECHNICAL DETAILS

Alc 6.8%  
T.A. 7.0g/l  
pH 3.10  
RS 5.4Be (approx. 100g/l)







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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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## BOBBIE BURNS SHIRAZ - 2016

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 47th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

### COLOUR

Deep, rich red.

### BOUQUET

The nose has real intensity, with dark berries and plum perfectly integrated with notes of black pepper. A hint of subtle oak sits in the background.

### PALATE

This wine is full bodied with powerful characters of dark berries and ripe plum fruit, beautifully balanced with layers of fine tannin and complementary notes 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 2016 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 2018

### THE GRAPES

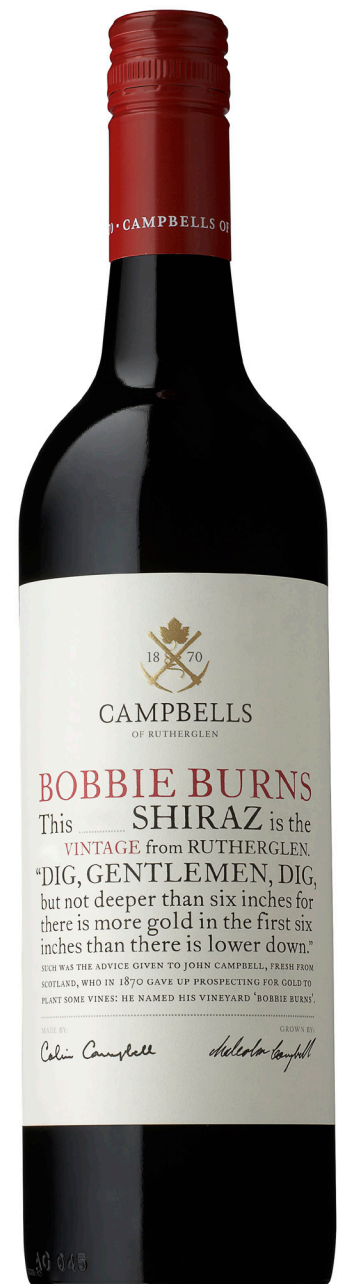
Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

### 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 barrels.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.5g/l  
pH 3.57





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## RUTHERGLEN DURIF 2016 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, dense red.

### BOUQUET

Intense, brooding primary notes of dark plum fruit and dark chocolate which are lightly seasoned with vanillin oak.

### PALATE

A powerful and rich full bodied wine, with dark plum fruits coming to the forefront to fill the mouth and slowly give way to the texture of the wine which provides a fine dry tannin grip and balance.

### CELLARING AND SERVING SUGGESTIONS

The Rutherglen Durif 2016 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

March 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 18 months in French and American Puncheons prior to bottling.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.4g/l  
pH 3.49





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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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## TEMPRANILLO 2017 LIMITED RELEASE

Tempranillo is an exciting addition to Campbells Limited Release range. Given its Spanish origins, the Tempranillo flourishes in Rutherglen's similar continental climate.

- Colin Campbell

### COLOUR

Vibrant, purple red

### BOUQUET

Fresh bright lifted red cherries and berries with integrated oak

### PALATE

Mid weight lifted plump fruit, sour cherry with tannins and plush oak on the finish

### CELLARING AND SERVING SUGGESTIONS

Aromatic, medium bodied, and brimming with fresh plummy fruits, our Tempranillo 2017 Limited Release has plenty of drink now appeal however it also rewards cellaring for up to 5 years. A versatile food wine, try pairing with wood fired pizza or Spanish inspired tapas.

### DATE TASTED

August 2018

### THE GRAPES

Tempranillo from the Rutherglen region.

### WINEMAKING

Tempranillo is typically the first red to ripen. The Tempranillo was matured for 12 months in French and American oak.

### TECHNICAL DETAILS

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





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## SPARKLING SHIRAZ

Sparkling Shiraz is a quintessential Australian wine style. Following the success of our 1870 Sparkling Shiraz we were keen to keep the sparkle alive with the release of this estate grown and produced Sparkling Shiraz. True to our winemaking philosophy it balances complexity with elegance and is truly Rutherglen.

- Colin Campbell

### COLOUR

A fine and persistent bead the wine is coloured deep burgundy with a ruby hue.

### BOUQUET

Lifted primary fruits of blood plum, blackberry, maraschino cherry and hints of liquorice. Extended ageing on yeast lees provides the complexity of spice and Christmas cake.

### PALATE

Intense sweet plum fruit up front with a crisp bead. The palate is deep and complex with mulberry fruit and earthy savoury length, the addition of Vintage Port adds hints of liquorice and mocha. Subtle well integrated oak provides fine tannins and a long, dry, savoury finish.

### CELLARING AND SERVING SUGGESTIONS

This wine is destined to be enjoyed over the next year or two and will be sensational served chilled alongside all game bird including turkey, duck or char grilled quail and squab.

### DATE TASTED

December 2016

### THE GRAPES

90% Shiraz and 10% Durif from our 'Bobbie Burns' and 'Silverburn' vineyards.

### WINEMAKING

The base blend for this wine was aged in a combination of one and three year old American and French oak for twelve months. We employ the 'Methode Traditionelle' process for secondary fermentation with a minimum 12 months on yeast lees prior to disgorging. For the liqueur d'expédition we have added a very small amount of our Vintage Port to impart richness and complexity to the wine. To preserve the characters of this wine and eliminate the risk of cork taint we have chosen to use a crown seal.

### TECHNICAL DETAILS

Alc 14.5%  
T.A. 6.1g/l  
pH 3.58





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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 malolactic 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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## 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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## AMÉLIE - 2018

Taken from Amélie, the famous French movie, the wine was affectionately named after the main character in the movie, Amélie Poulin who is sweet, charming and very French.

- Colin Campbell

### COLOUR

Vibrant purple and red hues.

### BOUQUET

Fragrant and inviting fruit characters of ripe red cherry and raspberry combine with leafy notes and hints of ground cinnamon.

### PALATE

A luscious, mouth filling palate of rich juicy plums and fresh red berries. A touch of natural fruit sweetness was preserved to support the soft and silky tannins.

### CELLARING AND SERVING SUGGESTIONS

Our Amélie is a wine to enjoy in its youth, when the natural berry characters of the Merlot and Shiraz grape are at their most vibrant. Best served chilled, Amélie is a versatile food wine and the perfect partner to wood fired pizza or spicy Indian fare.

### DATE TASTED

April 2018

### THE GRAPES

Merlot 59% and Shiraz 41% from our Rutherglen vineyard.

### WINEMAKING

The fruit was chilled at crushing to provide 3 days cold maceration before inoculation with an aromatic yeast strain. Fermentation proceeded in a stainless steel fermenter for 6 days before pressing. Fermentation was arrested with a small amount of residual sugar and prepared immediately for bottling.

### TECHNICAL DETAILS

Alc 11.5%  
T.A. 6.2g/l  
pH 3.44





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## THE SIXTIES BLOCK - 2012

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 blend.

- Colin Campbell

### COLOUR

Brick tones.

### BOUQUET

A lifted light plum fruit nose with leafy notes.

### PALATE

Light bodied with raspberry, mulberry and plum fruit. The palate is showing smooth aged characters. Careful oak selection brings the wine together complimenting the spicy savoury finish to the wine.

### CELLARING AND SERVING SUGGESTIONS

Enjoy now with simple flavorsome dishes such as veal meatballs in putanesca sauce or cacciatore sausage.

### DATE TASTED

September 2018

### 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 13%  
T.A. 6.1g/l  
pH 3.60





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## THE EMPIRE

A late bottled vintage style which shows the level of fruit flavours typical of Rutherglen to advantage.

- Colin Campbell

### COLOUR

Deep brick red with tawny hues.

### BOUQUET

Ripe spicy shiraz fruit with berry aromas and complex oak.

### PALATE

Ripe developed fruit with considerable depth. The length of wood maturation is showing in the oak complexity and the drying tannin finish.

### CELLARING AND SERVING SUGGESTIONS

Blended for optimum flavour and balance prior to bottling, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Serve with fine coffee, blue cheeses and rich chocolate.

### THE GRAPES

100 % shiraz.

### WINEMAKING

Fermented on skins until the desired sweetness level was reached and then drained and fortified. Lengthy maturation in small oak casks.

### TECHNICAL DETAILS

Alc 17.5%

Bé 5.0°





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## RUTHERGLEN MUSCAT

### CLASSIFICATION: RUTHERGLEN

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean spirit and great length of flavour, which are the mark of all the Muscats of Rutherglen. The Muscats of Rutherglen are considered the “World’s Richest Wines” and bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great Muscat vineyards of the region. The “Muscat of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell’s ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavour while finishing clean and dry.

- Colin Campbell

### COLOUR

Bright amber gold with copper tints.

### BOUQUET

Fresh raisin fruit backed by subtle oak characters.

### PALATE

Luscious mouthfilling raisined fruit combine with the oak flavours to produce a wine of great length.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Excellent chilled as an aperitif or with strong cheeses, plum pudding or after dinner with freshly brewed coffee.

### THE GRAPES

Muscat a petit grains rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavor and a high degree of natural sweetness. Selected parcels of the finished wine are then added to the Rutherglen Muscat solera which is a blend of a number of vintages from many past years. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%

Bé 12°





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## CLASSIC RUTHERGLEN MUSCAT - 500ml

### CLASSIFICATION: CLASSIC

This classification is a maturing style imparting greater levels of richness and complexity; exhibiting the beginnings of the distinctive dry 'aged oak' characters produced from prolonged maturation in mature oak. The Muscats of Rutherglen are considered the "World's Richest Wines" and bear a mark of authenticity – an oval logotype with a stylised "R" – which is only applied to the wines drawn from the great Muscat vineyards of the region. The "Muscat of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell's 'house style' is typically complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry.

- Colin Campbell

### COLOUR

Deep amber with tawny hues.

### BOUQUET

Rich fresh raisin fruit aromas with great depth and showing some dry 'aged oak' characters.

### PALATE

Great power and intense fruit with balance and elegance. There is evidence of mellow oak with the luscious lingering finish.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Excellent with vintage cheddar or blue vein cheeses, dried fruit and fresh nuts or as a memorable end to a meal with freshly brewed coffee.

### THE GRAPES

Muscat a petit grains rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavour and a high degree of natural sweetness. Only selected parcels of premium fruit are added to the Classic Rutherglen Muscat solera. The wine that provides the basis of this solera dates back to the 1960's. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%  
Bé 13.5°





# CAMPBELLS

OF RUTHERGLEN

## RUTHERGLEN TOPAQUE

### CLASSIFICATION: RUTHERGLEN

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean grape spirit and great length of flavour. The Topaques of Rutherglen bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great vineyards of the region. The “Topaque of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

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- Colin Campbell

### COLOUR

Deep, brilliant old gold.

### BOUQUET

Lifted toffee, honey and cold tea characters combine to produce the unique character of Rutherglen Topaque.

### PALATE

Toffee and tealeaf characters predominate on the front of the palate with a cleansing hint of spirit and old oak on the finish.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. A heavenly match with honeycomb ice cream, fruit based desserts, soft cheeses, chilled as an aperitif or as an after dinner drink with coffee.

### THE GRAPES

Muscadelle from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavor and a high degree of natural sweetness. Selected parcels of the finished wine are then added to the Rutherglen Topaque solera which is a blend of a number of vintages from many past years. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%  
Bé 10.5°





# CAMPBELLS

OF RUTHERGLEN

## CLASSIC RUTHERGLEN TOPAQUE - 500ml

### CLASSIFICATION: CLASSIC

This classification is a maturing style imparting greater levels of richness and complexity; exhibiting the beginnings of “rancio” characters produced from prolonged maturation in mature oak. The Topaques of Rutherglen bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great vineyards of the region. The “Topaque of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell’s ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry.

- Colin Campbell

### COLOUR

Deep golden.

### BOUQUET

Rich aromas of cold tealeaf, toffee, honey and citrus.

### PALATE

Intense and mouthfilling. Malt and toffee combine with rancio characters providing a wine of power and complexity with a luscious yet clean finish.

### CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Perfect with fresh fruit, sticky date pudding or freshly brewed coffee and fine chocolates.

### THE GRAPES

Muscadelle from Campbells Rutherglen vineyards.

### WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavour and a high degree of natural sweetness. Only selected parcels of premium fruit are added to the Classic Rutherglen Topaque solera. The wine that provides the basis of this blend dates back to the 1960’s. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

### TECHNICAL DETAILS

Alc 17.5%  
Bé 11.5°

