



CAMPBELLS

OF RUTHERGLEN

VIOGNIER 2018

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

Brilliant, clear pale straw with green hues.

BOUQUET

Lifted stone fruit characters with gentle spice from lightly toasted oak barrels.

PALATE

With its incredible depth of fruit, and appealing mid palate texture, Viognier is a very versatile food wine. An ideal partner to chicken or rabbit terrine with chunky peach chutney.

CELLARING AND SERVING SUGGESTIONS

With its incredible depth of fruit, and appealing mid palate texture, Viognier is a very versatile food wine. An ideal partner to Asian dishes and slow roast pork belly.

DATE TASTED

November 2018

THE GRAPES

Viognier grapes from our Rutherglen vineyards.

WINEMAKING

Barrel fermented in 2 – 3 year old French oak puncheons and left on lees for three months to enhance the mouthfeel. This wine spent a total of 8 months in oak.

TECHNICAL DETAILS

Alc 12.7%

T.A. 6.6g/l

pH 3.42





CAMPBELLS

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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





CAMPBELLS

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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





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





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

SEMILLON 2013 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 balancing oak.

- Colin Campbell

COLOUR

Pale straw with a green hue.

BOUQUET

Ripe varietal Semillon fruit with Guava fruit & subtle, lifted oak characters on the nose.

PALATE

A clean, fresh wine with grassy and citrus fruit characters up front. Subtle barrel fermentation characters provide depth and texture with seamless oak integration supporting the elegant Semillon fruit and a toasty finish.

CELLARING AND SERVING SUGGESTIONS

Semillon is renowned for its ability to consistently deliver full flavoured whites of great appeal, and the 2013 vintage is true to form. Drink now or in the 1-2 years. A versatile food wine, try pairing with a zesty lemon seafood risotto and fresh garden salad.

DATE TASTED

December 2018

THE GRAPES

Semillon from our Rutherglen vineyards.

WINEMAKING

Barrel fermented in 3 and 4 year old American and French Puncheons the wine was then aged in the same barrels for 6 months before bottling.

TECHNICAL DETAILS

Alc 14.2%
T.A. 6.6g/l
pH 3.27





CAMPBELLS

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RIESLING 2013

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, pale straw.

BOUQUET

Lifted and aromatic with classic varietal characters of lemon peel, talc and a hint of blossom that will develop richness in time.

PALATE

A wine full of upfront varietal flavour, with tight, fresh lemon & lime juice on the front palate. Fine acidity lifts the vibrant fruit and provides a firm backbone to the wine which finishes with talc like mineral persistence.

CELLARING AND SERVING SUGGESTIONS

The 2013 Vintage provided warm and dry ideal ripening conditions in the vineyard. These conditions have produced an elegant wine, with varietal character and prominent natural acid. This wine is drinking well now, but we suggest the wine has a furthering cellaring potential of 1-2 years. Enjoy with freshly shucked oysters or salt and pepper calamari.

DATE TASTED

December 2018

THE GRAPES

Riesling from our Silverburn vineyard adjacent to the winery.

WINEMAKING

The fruit was picked in two batches in mid and late February, early in the morning, to keep the fruit as cold as possible. Only the free run juice is used to produce pristine juice high in acidity without phenolics. The juice is fermented in stainless steel with a neutral yeast and temperature control to preserve aromatics.

TECHNICAL DETAILS

Alc 12.1%
T.A. 6.1g/l
pH 3.01
RS 2.2g/l





CAMPBELLS

OF RUTHERGLEN

THE SIXTIES BLOCK 2017

Our original Sixties Block vineyard was planted by my brother Malcom Campbell in the early 1960's as an experimental block and contains a single row of many interesting grape varieties. In 2013 we took cuttings from the original Sixties Block that showed the best potential, namely the Spanish & Portuguese varieties to establish a new varietal block.

- Colin Campbell

COLOUR

Vibrant purple with a violet hue.

BOUQUET

A lifted nose of ripe black fruits. Lightly seasoned oak provides a touch of mixed spice.

PALATE

A rich and mouth filling wine with lifted, vibrant plum fruit and blackberries on the mid palate balanced by fine, chewy tannins to finish. A serious wine with complex, depth of flavour and intensity.

CELLARING AND SERVING SUGGESTIONS

The Sixties Block is a unique wine that's both approachable in its youth and rewards cellaring for 7-10 years. Enjoy with pork and fennel sausages in a tomato based sauce.

DATE TASTED

November 2018

THE GRAPES

Grapes from our original Sixties Block including Carignan, Souzao, Tinta Madeira, Tinta Amarella, Tinta Cao, Xeres, Cornifesto, Caracosa, Merlot & Royalty. And a smaller portion of grapes from our newly planted varietal block including Souzao, Tinta Cao, Tinta Amarella, Touriga Nationale, Mourvedre, Graciano, Lagrein, Mondeuse, Tannat, Petit Verdot.

WINEMAKING

Fruit was harvested in March and April and fermented on skins for 10 days. The wine then spent 12 months in one, two and three year old French and American oak prior to bottling.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.9g/l
pH 3.40pH





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2015 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

A complex mix of dark cherry and plum with Italian herb and spice. The Ruby Cabernet adds lifted florals of violet and cherry blossom.

PALATE

Medium to full bodied with up front fruit of blackberry and bramble. The underlying depth and brooding power of Ruby Cabernet is supported by characters of tar, ironstone and mouth filling tannin.

CELLARING AND SERVING SUGGESTIONS

Approachable in its youth, this wine will also cellar well over the coming 8-10 years. Enjoy with braised beef cheek or slow cooked lamb shoulder.

DATE TASTED

July 2017

THE GRAPES

54% Cabernet Sauvignon, 42% Ruby Cabernet,
4% Petit Verdot.

WINEMAKING

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

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.2g/l
pH 3.62





CAMPBELLS

OF RUTHERGLEN

SHIRAZ DURIF 2017

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

December 2018

THE GRAPES

Shiraz (86%), Durif (12%), Tempranillo (1%) and Viognier (1%) 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. 6.9g/l

pH 3.556





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

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

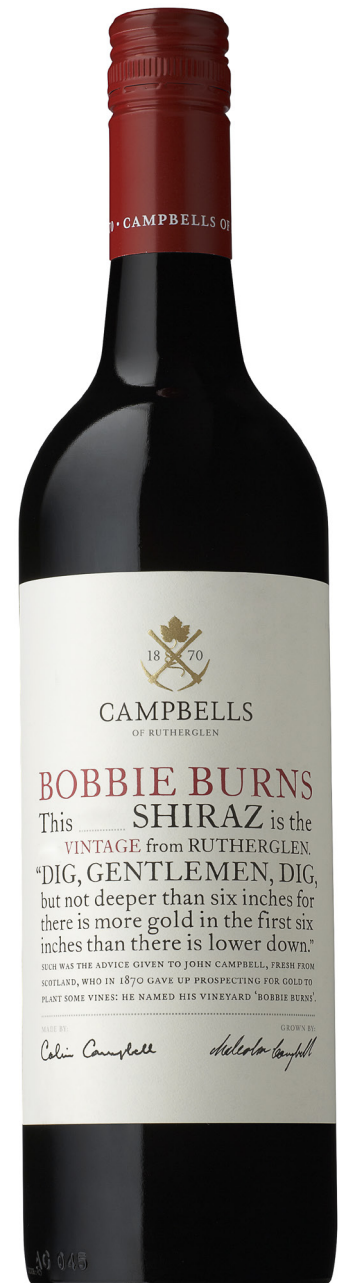
Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

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





CAMPBELLS

OF RUTHERGLEN

MALBEC 2012 LIMITED RELEASE

Continuing proof of the quality and the potential of the malbec variety in the Rutherglen region.

- Colin Campbell

COLOUR

Dark Ruby red.

BOUQUET

A fruit driven nose indicative of the vintage with blackberry, plum, mulberry and a hint of rhubarb leaf freshness.

PALATE

Medium intensity with the unique Malbec varietal characters of spice & pepper. Fine tannins add a satisfying savoury textural finish to the wine. A good example from a milder vintage.

CELLARING AND SERVING SUGGESTIONS

With its great depth of fruit and supple tannins, our 2012 Malbec Limited Release has aged perfectly in our cellar and will continue to cellar for another 2-3 years. Enjoy with crispy skinned roast duck or BBQ lamb cutlets.

DATE TASTED

December 2018

THE GRAPES

Malbec from our Rutherglen vineyards.

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 13.7%
T.A. 5.9g/l
pH 3.54





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2007 LIMITED RELEASE

Our unique blend, with cabernet sauvignon providing striking lifted aromas and middle palate flavour to complement the length of flavour and fine tannins of the ruby cabernet.

- Colin Campbell

COLOUR

Dense, mid red with brick red hues developing

BOUQUET

A brooding wine with dark berry, developing fruit and integrated oak char.

PALATE

Rich and full bodied, with blackberry fruits up-front. A well balanced palate with long, savoury tannins to finish.

CELLARING AND SERVING SUGGESTIONS

The 2007 vintage in Rutherglen produced a number of powerful red wines, with ample fruit and structure to match. Our Cabernets 2007 Limited Release is certainly typical of the vintage. Enjoyable now, we believe this wine will cellar for another 1-2 years. Enjoy with braised lamb shoulder on colcannon mash.

DATE TASTED

December 2018

THE GRAPES

Ruby cabernet and cabernet sauvignon from our Rutherglen vineyards.

WINEMAKING

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

TECHNICAL DETAILS

Alc 15.0%
T.A. 6.5g/l
pH 3.46





CAMPBELLS

OF RUTHERGLEN

THE BARKLY DURIF 2007

The Barkly is what we believe durif from the Rutherglen Wine Region should be. Unquestionably, it is durif at its finest. Campbells only release The Barkly in years when vintage conditions are exceptional for durif.

- Colin Campbell

COLOUR

Dense dark purple.

BOUQUET

Intense ripe plums and black cherry with a blueberry lift and subtle oak vanillin in the background.

PALATE

A full balanced palate with deep, rich and mouth filling flavours of plums and black cherries. The rich fruit is balanced by fine velvety tannins that add complexity and length.

CELLARING AND SERVING SUGGESTIONS

The 2007 release of The Barkly Durif is a perfect example of what we strive to achieve with this iconic Rutherglen variety. An incredibly rich and powerful wine that is structured, balanced, and maintains a certain elegance. This wine is drinking well now, but we suggest the wine has a furthering cellaring potential of 2-3 years. Enjoy with slow cooked beef or lamb ragout.

DATE TASTED

December 2018

THE GRAPES

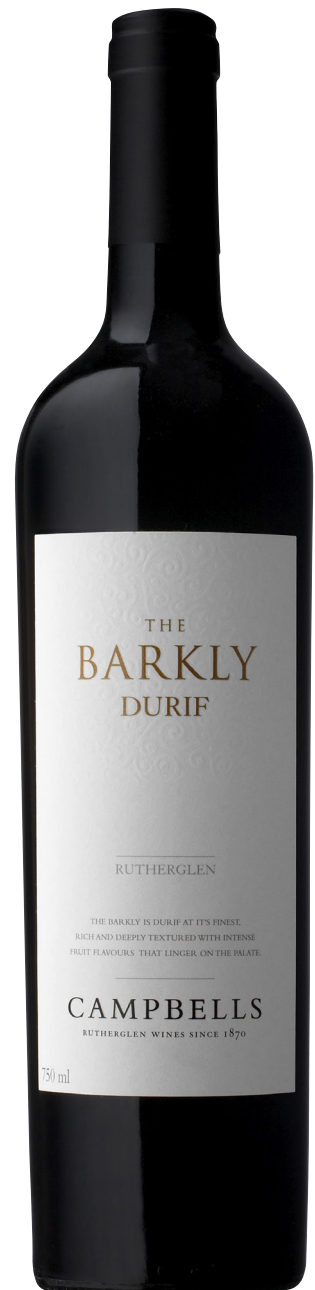
Durif from our Rutherglen vineyard.

WINEMAKING

Selected parcels of premium fruit were fermented on skins in closed fermenters for six days, and then aged in a combination of American and French puncheons for 24 months.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.5g/l
pH 3.43





CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN DURIF 2010 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

Opaque plum, with ruby highlights.

BOUQUET

Deep dark plum and black cherries with a lifted edge of florals.

PALATE

Generous fruit characters of cherry slowly build through to the mid palate with fruit tannins adding texture and depth. The wine finishes with an array of dark fruit and aniseed combined with hints of dark chocolate & coffee.

CELLARING AND SERVING SUGGESTIONS

Rutherglen Durif is renowned for producing deeply coloured, full flavoured wines, and our Rutherglen Durif 2010 Limited Release is no exception. Given the robust nature of Durif we suggest you open and decant this wine for an hour or two prior to serving and enjoy this wine with full flavoured char grilled meats. Or cellar for a further 1-2 years and pair with a hearty coq au vin.

DATE TASTED

December 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 15.3%

T.A. 6.5g/l

pH 3.65





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ - 2010

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 2010 vintage is a fine example of the style we are seeking.

- Colin Campbell

COLOUR

Medium red with purple hues.

BOUQUET

Intense dark plum fruit with hints of ground spice and attractive regional notes of ironstone that underline the wines origins.

PALATE

Rich, mouth filling blood plum and mulberry fruit on the front palate. Fruit tannins and subtle cedar oak add freshness and structure to the mid palate and provide firm, fine grained tannins and length to the finish.

CELLARING AND SERVING SUGGESTIONS

Our intent with Bobbie Burns Shiraz is to create a wine that drinks well from release, but careful cellaring has allowed this wine to mature gracefully. Drink over the coming 2-3 years with slow braised beef or lamb dishes.

DATE TASTED

April 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 oak.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.0g/l
pH 3.59





CAMPBELLS

OF RUTHERGLEN

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°

