



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

CHARDONNAY 2018

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

Brilliant pale yellow with green hints.

BOUQUET

Fresh and lively, showcasing fresh stonefruit notes of ripe white peach.

PALATE

The aroma carries through to the palate with rich fruit characters of stonefruit, nectarine and peach. Fruit driven and focused, the fruit gives way to oak char and a clean, crisp finish.

CELLARING AND SERVING SUGGESTIONS

A fruit driven Rutherglen Chardonnay, from a great vintage for depth of flavour and varietal definition. Enjoy over the coming five years with crab and avocado salad or sesame chicken with soba noodles.

DATE TASTED

February 2019

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 13.0%
T.A. 6.5g/l
pH 3.30





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

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





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

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





CAMPBELLS

OF RUTHERGLEN

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

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

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





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

PETIT VERDOT 2017 LIMITED RELEASE

The name Petit Verdot meaning ‘small green’ is derived from the late ripening which often comes too late in its historical home of Bordeaux. The long extended summers of Rutherglen are ideally suited to full and complete ripening, producing an intensely coloured and fragrant style with a spectrum of ripe dark fruits.

- Colin Campbell

COLOUR

Deep, ruby red.

BOUQUET

Fragrant notes of blackberries and blackcurrant are supported by hints of violets and cedar.

PALATE

The wine is medium bodied with plush black fruits at the forefront. Extended maturation in a mix of French and American puncheons provides further complex notes of char and cedar. The finely textured palate is underpinned by integrated tannins and a rich line and length that is quintessentially Petit Verdot.

CELLARING AND SERVING SUGGESTIONS

The 2017 vintage was typical of Rutherglen’s long and dry autumns. The extended ripening period provided ideal conditions for the grapes to develop intense colour, depth of fruit and flavour. Enjoyable now with char grilled meats, or cellar for 3 to 5 years and serve as a mature wine with braised beef cheeks.

DATE TASTED

March 2019

THE GRAPES

Petit Verdot harvested from Rutherglen vineyards.

WINEMAKING

The grapes were crushed to stainless steel tanks for 7-8 days on skins before pressing and completing primary fermentation in French and American oak puncheons (500l). Extended maturation has given time for the tannins to soften and fully integrate before bottling.

TECHNICAL DETAILS

Alc 14%
T.A. 6.5g/l
pH 3.6





CAMPBELLS

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ 2017

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 48th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

COLOUR

Deep, rich red.

BOUQUET

The nose is full and lifted, brimming with dark berries and plum fruit. A hint of light oak char 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, dry tannin and complementary notes of liquorice, ironstone and spice. A wonderful vintage that is drinking well in its youth but destined to reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

The favourable 2017 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 2019

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 3.50





CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN DURIF 2017 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 red with hints of purple.

BOUQUET

Intense, brooding primary notes of deep, dense black plum fruit and blackberry 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. These characters slowly give way to the texture of the wine which provides a fine dry tannin grip and balance, leading into a lovely fruit finish.

CELLARING AND SERVING SUGGESTIONS

The Rutherglen Durif 2017 is an intensely rich and concentrated wine. Whilst young it is best to decant or aerate for an hour or so to let the wine breathe. Delicious to enjoy with full flavoured char grilled meats, or cellar for up to 8 years, when an aged rib eye will be more than suitable.

DATE TASTED

March 2019

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. 6.0g/l
pH 3.6





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2009 LIMITED RELEASE

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

Deep red.

BOUQUET

A subdued nose with elegant briary fruits.

PALATE

Mulberry and plum fruit up-front, pleasant charrly oak characters with some winter green nuances on the palate.

CELLARING AND SERVING SUGGESTIONS

The 2009 vintage was ideal for red wine in Rutherglen, and this blend of Cabernet Sauvignon and Ruby Cabernet fruit has benefitted from years of ageing in our cellar. Enjoy with slow cooked lamb shoulder on garlic mash.

DATE TASTED

March 2019

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. 6.7g/l
pH 3.45





CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN DURIF 2012 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

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





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

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°





CAMPBELLS

OF RUTHERGLEN

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°





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°





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.

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

- 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.

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- 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°





CAMPBELLS

OF RUTHERGLEN

ISABELLA RARE RUTHERGLEN TOPAQUE

CLASSIFICATION: RARE

This classification is rare by name and by nature. This is the pinnacle of the Rutherglen topaques. It is the richest and most complete wine – displaying deep colour, intense fruit and ‘rancio’ characters, rich viscous texture and extraordinary depth of mellowed complex flavours. 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.

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

- Colin Campbell

COLOUR

Deep mahogany brown, with olive hues.

BOUQUET

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

PALATE

There is a real lusciousness and weight on the palate with full, mellow honeyed flavours, lingering complex rancio characters and drying tannins on the finish to balance the sweetness and prevent it from cloying.

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. The perfect partner with coffee and petit fours or the strongest cheeses. However, to fully appreciate the intensity and myriad of flavours that linger long on the palate, we recommend enjoying it on its own.

THE GRAPES

Muscadelle from Campbells Rutherglen vineyards.

WINEMAKING

The grapes are left 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 made to the strictest criteria can be added to the Rare Rutherglen Topaque solera. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style. As with any blended wine, it is difficult to specify an exact age. The oldest base wine is well over 70 years old, with only wines of the highest standard from excellent vintages being added to this outstanding solera.

TECHNICAL DETAILS

Alc 18%
Bé 16°

