



CAMPBELLS

OF RUTHERGLEN

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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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

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

VIIGNIER 2018 LIMITED RELEASE

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

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

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 pristine 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 12.5%
T.A. 7.5g/l
pH 3.3





CAMPBELLS

OF RUTHERGLEN

ROUSSANNE 2016 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

Pale straw with a light green hue.

BOUQUET

A restrained and fine nose of peach blossom apples. Barrel fermentation adds depth with hints of roasted cashews.

PALATE

The palate is crisp and light weight with characters of pears and apples. An excellent vintage has produced a wine with intense varietal fruit and a clean acid backbone. Time on lees has provided texture and integration on the mid palate before a 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

June 2019

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





CAMPBELLS

OF RUTHERGLEN

RIESLING 2011

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

Pale white gold.

BOUQUET

A light, lifted nose of fresh citrus and lime peel. Careful cellaring has permitted the typical hints of aged Riesling to start showing through.

PALATE

An immediately appealing wine with a soft, smooth palate of light lime fruit and sherbert. A fine texture builds through the mid palate adding an extra dimension of complexity, before a crisp, refreshing finish.

CELLARING AND SERVING SUGGESTIONS

The early picked aromatic duo of Riesling and Gewurz have fared particularly well in what proved an otherwise challenging vintage. Cooler conditions have produced a finer wine, with lower alcohol, and prominent acid structure, which will steer it well well until at least 2021. Enjoy with freshly shucked oysters, or flash fried salt and pepper calamari.

DATE TASTED

June 2019

THE GRAPES

Riesling from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested in late February from aged vines and then fermented in stainless steel under strict temperature control. No oak maturation.

TECHNICAL DETAILS

Alc 11%
T.A. 6.0g/l
pH 3.14





CAMPBELLS

OF RUTHERGLEN

ROSÉ 2019

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

Pale salmon pink.

BOUQUET

A bright, playful and lifted nose that showcases exquisite balanced strawberry & raspberry fruit.

PALATE

This light-bodied wine sings on the palate with notes of fresh strawberry fruit and smooth, creamy balanced, giving way to a long, crisp, fresh fruit finish.

CELLARING AND SERVING SUGGESTIONS

The Rosé 2019 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

June 2019

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 12.0%
T.A. 6.3g/l
pH 3.21





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. There is 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

MALBEC 2017 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

Vibrant mid red.

BOUQUET

Lift of pretty bramble with hints of cherry and herbs. There is just a touch of forest floor and some vanillan creamy notes sneaking in from oak.

PALATE

The palate is lifted with sweet, ripe red berry fruit and notes of spice lifting the full fruit on the palate, with some more rustic and earthy notes behind. The fine tannin profile sits in check alongside the fruit in this youthful Malbec.

CELLARING AND SERVING SUGGESTIONS

Our 2017 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 2019

THE GRAPES

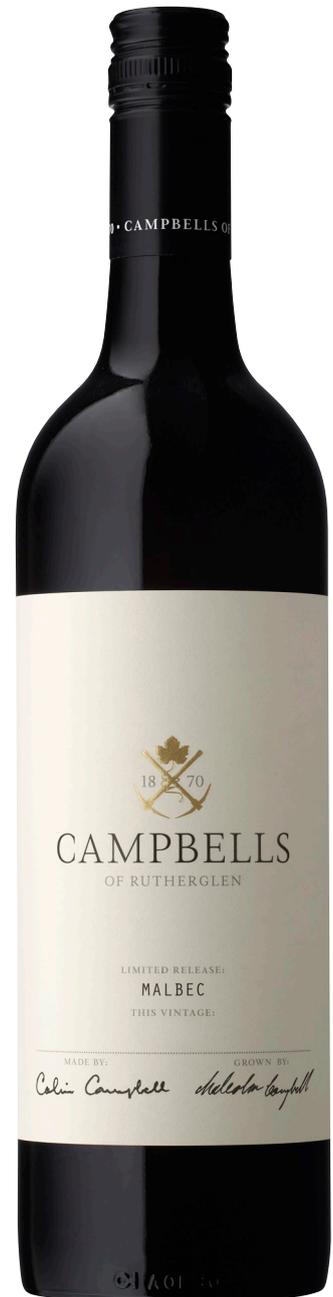
All from our Silverburn vineyard in Rutherglen.

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 12.5%
T.A. 6.0g/l
pH 3.50





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 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 Shiraz 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

CABERNETS 2017 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 Shiraz for added length and fine tannins.

- Colin Campbell

COLOUR

Dense, dark red.

BOUQUET

Rich and bright blackcurrant and berry on the nose with nutmeg and vanilla notes coming through from the soft oak treatment.

PALATE

Lifted ripe black fruit on the palate with some mid weight behind. The tight structure gives way to fine tannins that offer a grippy, mouthfilling finish. An ageworthy wine that will reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

Our 2017 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 up to 15 years.

DATE TASTED

June 2019

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 14.5%

T.A. 6.8g/l

pH 3.46





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 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

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

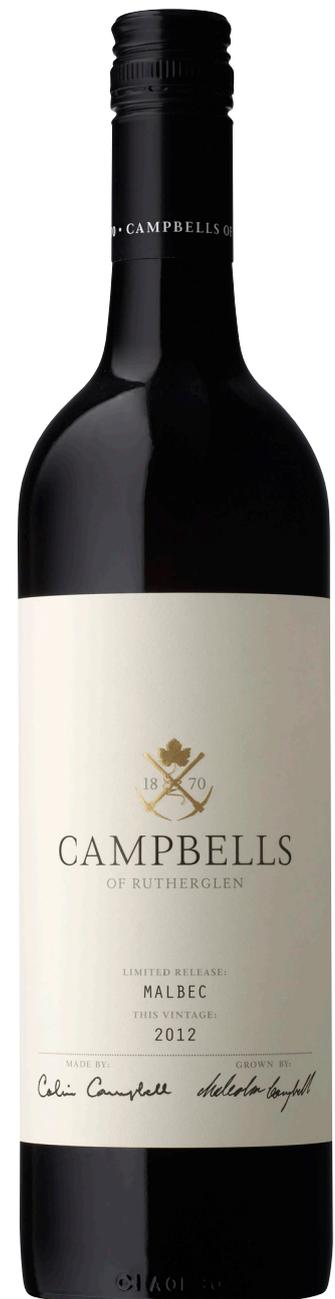
Malbec from our Rutherglen vineyards.

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 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 brick red.

BOUQUET

A subdued nose with elegant blackberry and plum fruit at the front and aged, charred oak.

PALATE

Mid-weight with rich, strong integrated black fruits up-front. Pleasant charry oak characters dance in the background with fine, tight tannins.

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

June 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

CABERNET SAUVIGNON 2012

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

Mid red brick.

BOUQUET

An aromatic wine showing varietal blueberry and blackberry fruit and light oak.

PALATE

A light to medium bodied wine, with intense blueberry and briar fruit across the mid palate leading to a stylish long finish with integrated soft oak balanced acidity and velvet like fine tannin.

CELLARING AND SERVING SUGGESTIONS

A well structured and balanced wine that is appealing in its youth and given the wines structure will continue to develop with time in bottle. Enjoy until 2022 with BBQ lamb and an eggplant ragout.

DATE TASTED

June 2019

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 twelve months in French and American oak barriques prior to bottling.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.2g/l
pH 3.65





CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ 2012

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 43rd vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

COLOUR

Medium dark red with aged brick red hues.

BOUQUET

Vibrant and bold dark plum and violets integrated with developed integrated oak, ground spice and earthy complexity in the background.

PALATE

Medium bodied, this wine has a fruit driven palate with rich dark plum at the front. Regional earthiness and spice add finesse with soft fine tannins providing elegance, smoothness and length.

CELLARING AND SERVING SUGGESTIONS

Enjoy now with a Moroccan spice rubbed fillet of beef or over the next 2-3 years with a slow cooked beef rib eye.

DATE TASTED

June 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 aged for a period of 12 months in a mixture of new to three year old premium French and American oak barriques.

TECHNICAL DETAILS

Alc 14.2%
T.A. 6g/l
pH 3.63





CAMPBELLS

OF RUTHERGLEN

THE BROTHERS SHIRAZ 2010

Great wine does take time, and this has certainly been a long time in making. We have hand tended 'The Brothers' Shiraz from vine to bottle. This wine is the pinnacle of our endeavours and the ultimate expression of Rutherglen Shiraz.

- Colin Campbell

COLOUR

Deep red, dense brick hues.

BOUQUET

A deep and aromatic nose of rich, dark plums, with integrated oak offering char and coffee.

PALATE

Structured and intense with rich, dark plum and dark cherry fruits. Spicy oak and underlying earthy fruit add layers and complexity, with fine tannin providing texture and structure. A stylish wine with the natural building blocks to age and develop in bottle.

CELLARING AND SERVING SUGGESTIONS

Our 2010 The Brothers Shiraz has undergone extended maturation in both barrel and bottle for three years prior to release. This time has allowed fruit, oak and tannin to soften and integrate, to deliver a truly memorable Rutherglen Shiraz. Whilst approachable now, this complex and structured wine will reward those with the patience to cellar to 2021 and beyond. Try alongside a tender rib eye steak with green peppercorn sauce.

DATE TASTED

June 2019

THE GRAPES

Shiraz from our Rutherglen vineyard.

WINEMAKING

After fermentation for five days using closed fermenters, the wine was aged in new American and French oak puncheons for a period of 2 years.

TECHNICAL DETAILS

Alc 15.5%
T.A. 6.1g/l
pH 3.58





CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN DURIF 2009 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

Dense, dark red.

BOUQUET

Dark cherry fruit with lifted violets and hints of vanillin oak and graphite characters.

PALATE

Ripe, dark plum fruits on the front of the palate with a touch of varietal aniseed and fresh cedar oak on the mid palate. Impressively weighted, with firm tannins and subtle oak providing a long savoury finish.

CELLARING AND SERVING SUGGESTIONS

Rutherglen Durif is renowned for producing deeply coloured, full flavoured wines, and our 2009 Limited Release Rutherglen Durif is no exception. Ideal now or cellar for a further 2-3 years, try alongside a hearty coq au vin.

DATE TASTED

June 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 12 months in French and American oak prior to bottling.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.2g/l
pH 3.54

