



CAMPBELLS

OF RUTHERGLEN

RIESLING 2019

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 and Julie Campbell

COLOUR

Brilliant, pale, green hue.

BOUQUET

Notes of citrus blossom, spring florals and hints of zesty lime create a delicate yet inviting bouquet.

PALATE

A delicate wine that offers white peach, lime fruit and lemon sherbet on the front palate. The finish showcasing refreshing length with crisp lemon zest making an appearance, leaving the palate clean.

CELLARING AND SERVING SUGGESTIONS

The 2019 vintage gave us grapes of distinctive varietal character and some lovely riper limey characters. Our 2019 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

September 2019

THE GRAPES

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

WINEMAKING

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 12.6%
T.A. 6.4g/l
pH 3.14





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TREBBIANO 2019

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 and Julie Campbell

COLOUR

Brilliant, pale straw, green hues.

BOUQUET

Lifted citrus zest with spring florals and fresh cut hay.

PALATE

This vibrant wine is brimming with stonefruit, grapefruit and citrus. It has great texture with a lingering clean dry finish and crisp acidity.

CELLARING AND SERVING SUGGESTIONS

Typically Italian in style our 2019 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 - September 2019

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 12.7%
T.A. 5.5g/l
pH 3.21





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TREBBIANO 2018

A late ripening variety that reaches its full potential over the long ripening period at Rutherglen. It is able to develop slowly to full flavour and still retain crisp acidity.

- Colin Campbell

COLOUR

Brilliant pale green with yellow hues

BOUQUET

Lifted fruit salad with blossoms and grassy notes.

PALATE

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

CELLARING AND SERVING SUGGESTIONS

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

DATE TASTED - August 2018

THE GRAPES

Trebbiano from Campbells Rutherglen vineyards. Little known in Australia, Trebbiano is the most widely planted grape in Italy, where it is used in a wide range of regional wines and styles. The most distinctive features of this grape are its long ripening period and its ability to retain high acid levels to maturity. These features require a warm and dependable autumn to enable the grapes to reach their full potential.

WINEMAKING

The grapes were harvested in mid March in the cool of the early morning and pressed straight off skins. The juice was then fermented under strict temperature control. Bottled without any oak maturation to retain the fresh lively fruit aromas and flavours.

TECHNICAL DETAILS

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





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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 2016 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 2016 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

December 2016

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

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MARSANNE VIOGNIER ROUSSANNE 2017 LIMITED RELEASE

Rutherglen is renowned for producing flavoursome wines from varietals originating from the Rhone Valley in France. Viognier provides intense stone fruit flavours, Roussanne gives texture and Marsanne the crisp acidity. This wine is a fine example of a classic blend that delivers a full spectrum of flavours and texture all in harmonious balance.

- Colin Campbell

COLOUR

Light straw.

BOUQUET

Lifted fresh spicy oak with hints of honey and apricot.

PALATE

Medium bodied and full flavoured, this wine has a mouthfilling palate showcasing flavours of fresh peach with lovely oak providing texture and balance. The finish brings forward spice to round out the crispness.

CELLARING AND SERVING SUGGESTIONS

Whilst enjoyable as a young wine, we believe the wine has the necessary components to improve in bottle over the coming 3-5 years. A perfect match with flathead tails and aioli.

DATE TASTED

December 2017

THE GRAPES

Marsanne 44.5%, Viognier 39.5% and Roussanne 16% from Campbells Rutherglen vineyards.

WINEMAKING

Fruit was harvested at optimal ripeness and fermented at 14°C to retain the inherent character of each varietal. The wine was partially matured in a mix of one and three year old French oak barrels and carefully blended just prior to bottling to attain a wine with perfect balance and complexity.

TECHNICAL DETAILS

Alc 13.5%
T.A. 6.2g/l
pH 3.327





CAMPBELLS

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ROUSSANNE 2018 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 & Jules Campbell

COLOUR

Clear & brilliant straw.

BOUQUET

A lifted and fine nose of floral notes and pair. Barrel fermentation adds depth with hints of soft warm oak.

PALATE

The palate is bright and fresh 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

May 2018

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 14.0%
T.A. 6.5g/l
pH 3.3





CAMPBELLS

OF RUTHERGLEN

MOSCATO 2019

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

- Colin Campbell and Julie Campbell

COLOUR

Pale pink, salmon.

BOUQUET

A showcase of the lifted floral aromatics that Muscat produces, rose petal and musk notes which are clean and light on the nose, finishing with confected raspberry & Turkish delight.

PALATE

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

CELLARING AND SERVING SUGGESTIONS

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

DATE TASTED

September 2019

THE GRAPES

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

WINEMAKING

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

TECHNICAL DETAILS

Alc 6.5%
T.A. 6.0g/l
pH 3.21
RS 5.3 Be (approx. 100g/l)





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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

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AMÉLIE 2019

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

- Colin Campbell

COLOUR

Ruby red with hints of purple & brilliant clarity.

BOUQUET

Fragrant and inviting fruit characters of blackcurrant, violets and plums with leafy notes and hints of ground cinnamon.

PALATE

A luscious, mouth filling palate of rich juicy fruit compote. A touch of natural fruit sweetness was preserved to support the soft and silky tannins, leading to a easy finish.

CELLARING AND SERVING SUGGESTIONS

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

DATE TASTED

May 2019

THE GRAPES

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

WINEMAKING

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

TECHNICAL DETAILS

Alc 13.5%
T.A. 6.5g/l
pH 3.60





CAMPBELLS

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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

TEMPRANILLO 2018 LIMITED RELEASE

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

- Colin Campbell and Julie Campbell

COLOUR

Bright, mid red.

BOUQUET

Lifted and bright with ripe berry aromas and integrated vanillin oak.

PALATE

Ripe cherries and plump blackberries on the front palate offer freshness, leading the way for vibrant acidity to come through. Fine powdery tannins finish off this medium bodied. Extremely well balanced.

CELLARING AND SERVING SUGGESTIONS

Aromatic, medium bodied, and brimming with fresh plummy fruits, our Tempranillo 2018 Limited Release has plenty of drink now appeal however it also rewards cellaring for up to 5 years. A versatile food wine, try pairing with wood fired pizza or Spanish inspired tapas.

DATE TASTED

September 2019

THE GRAPES

Tempranillo from the Rutherglen region.

WINEMAKING

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

TECHNICAL DETAILS

Alc 13.1%
T.A. 6.5g/l
pH 3.53





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 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 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

SPARKLING SHIRAZ

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

- Colin Campbell

COLOUR

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

BOUQUET

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

PALATE

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

CELLARING AND SERVING SUGGESTIONS

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

DATE TASTED

September 2019

THE GRAPES

94% Shiraz, 3% Ruby Cabernet, 2% Tempranillo, 1% Durif from our 'Bobbie Burns' and 'Silverburn' vineyards.

WINEMAKING

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

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.5g/l
pH 3.6





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2010 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

Dark red with crimson highlights.

BOUQUET

An demure wine with notes of red fruits such as blackberry, mulberry and briar.

PALATE

The fruit profile on this wine is of cassis and a little rhubarb, with some earthy notes coming through. The silky tannins are there but well covered with fruit and hints of vanillin oak on the finish.

CELLARING AND SERVING SUGGESTIONS

One of our proven age worthy reds, the balance of the structured fruit powered Ruby Cabernet with the finer tannins and blue fruit of Cabernet Sauvignon. Drinking well now.

DATE TASTED

September 2019

THE GRAPES

50% Cabernet Sauvignon and 50% Ruby Cabernet from our Rutherglen vineyards.

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 14.2%
T.A. 6.2g/l
pH 3.53





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 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.

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

- Colin Campbell

COLOUR

Deep golden.

BOUQUET

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

PALATE

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

CELLARING AND SERVING SUGGESTIONS

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

THE GRAPES

Muscadelle from Campbells Rutherglen vineyards.

WINEMAKING

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

TECHNICAL DETAILS

Alc 17.5%
Bé 11.5°

