



CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ 2013

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 44th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

COLOUR

Deep dark red with purple hues.

BOUQUET

The nose has real depth, almost brooding, dark plums and blackberry perfectly integrated with the more elegant characters of black pepper and aniseed, a hint of spicy oak sitting in the background.

PALATE

Restraint and power. This wine reflects the excellent vintage from when it came - full bodied with mouth filling plum and mulberry fruit. An intense mid palate which is beautifully structured with layers of fine tannin and complementary characters of liquorice ironstone and cocoa.

CELLARING AND SERVING SUGGESTIONS

The 2013 Bobbie Burns Shiraz is from a vintage where everything worked in our favour, the long ripening period has produced wines full of flavour balanced with structure and length. Our long history with this wine suggests it will continue to develop in the bottle for a further 6 years. Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.

DATE TASTED

November 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. 6.1g/l
pH 3.60





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 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





CAMPBELLS

OF RUTHERGLEN

CHARDONNAY 2019

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 and Julie Campbell

COLOUR

Pale straw.

BOUQUET

Lifted peach, honeydew melon and a little oak background on the nose.

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

November 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 13.9%
T.A. 6.7g/l
pH 3.31





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2012 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

Deep red with crimson highlights.

BOUQUET

Fresh and aromatic nose with notes of bay leaf and woody fruits.

PALATE

The palate is flush with just ripe berries in the mid palate, which is largely due to the Ruby Cabernet. There are also some black currant notes together with an elegant long and supple tannin structure more typical of Cabernet Sauvignon. There is a lovely freshness to this wine, with vibrant fruit notes which carry through to the finish.

CELLARING AND SERVING SUGGESTIONS

The 2012 vintage in Rutherglen produced a range of red wines with fruit flavour and structure, our Cabernets 2012 Limited Release being one of them. Enjoy now with braised beef cheek, roast carrot mash, heirloom carrots and caramelised shallots or cellar for another 1-2 years.

DATE TASTED

November 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 14.5%
T.A. 6.4g/l
pH 3.50





CAMPBELLS

OF RUTHERGLEN

FIANO 2018 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 and Julie Campbell

COLOUR

Brilliant pale straw with green hints.

BOUQUET

An intense nose of citrus, field blossom, vanilla and a hint of green apple.

PALATE

Medium bodied with full, round fruit notes upfront. Think crisp apples and fresh citrus. The wine has great oak support, showcasing a good length to the finish.

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

November 2019

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. 6.5g/l
pH 3.3





CAMPBELLS

OF RUTHERGLEN

MALBEC 2013 LIMITED RELEASE

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

- Colin Campbell

COLOUR

Dark Ruby red.

BOUQUET

Spicy lifted red fruits and some gamey notes on the nose.

PALATE

An explosion of plums and ripe berries on the palate, tempered with a touch of leather and spice. Tannins fold in behind the fruit and together they carry on long after the sip is savoured.

CELLARING AND SERVING SUGGESTIONS

With its great depth of fruit and supple tannins, our Malbec 2013 Limited Release is eminently drinkable in its youth. Enjoy now with crispy skinned roast duck or BBQ lamb cutlets or cellar for another 2-3 years.

DATE TASTED

November 2019

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

MALBEC 2018 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 and Julie Campbell

COLOUR

Vibrant mid red.

BOUQUET

The spice and lift is evident on the nose, with the acidity ever-present

PALATE

Medium bodied, this is a good example of pure Malbec fruit; bramble berries, rhubarb and fine tannin finish. There is also a lovely hint of wood behind the fruit, which helps balance this young wine.

CELLARING AND SERVING SUGGESTIONS

Our 2018 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

November 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 13.5%
T.A. 6.0 g/l
pH 3.52





CAMPBELLS

OF RUTHERGLEN

PETIT VERDOT 2018 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 2018 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

October 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

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 nose of light florals with hints of zest citrus, white pear and touch of vanillin oak.

PALATE

The palate is fresh with subtle orange blossom, crisp apple, pear and a touch of gooseberry. An excellent vintage has produced a wine with vibrant varietal fruit and a fresh acid backbone. Time on lees has provided texture and integration on the mid palate before subtle roasted cashew tones on the 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

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





CAMPBELLS

OF RUTHERGLEN

ROUSSANNE 2019 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 & Julie Campbell

COLOUR

Light yellow, green.

BOUQUET

A subtle nose of spiced pears, apple on a toasted oak background.

PALATE

The palate is bright and fresh with characters of fresh Jonathan apple and white peach. Time on lees has provided texture and creaminess on the mid palate before offering a nutty, oak 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

November 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 14.0%
T.A. 6.5g/l
pH 3.27





CAMPBELLS

OF RUTHERGLEN

SEMILLON 2014 LIMITED RELEASE

Rutherglen's continental climate is ideal for the production of Semillon. We aim for a balanced style, with varietal grassy notes, ripe citrus fruits and balancing oak.

- Colin Campbell

COLOUR

Pale straw with a green hue.

BOUQUET

A ripe varietal nose with honeyed tones and hints of cashew and freshly mown grass.

PALATE

A vibrant fresh wine offering decent acidity, lifting the candied lemon and fresh bay leaf notes that appear upfront. Subtle barrel fermentation characters provide depth and texture with seamless oak integration providing a toasty light vanillin oak flavour on the finish.

CELLARING AND SERVING SUGGESTIONS

Favourable vintage conditions in 2014 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 a further ten years or more. A versatile food wine, try pairing with a zesty lemon seafood risotto.

DATE TASTED

November 2019

THE GRAPES

Our Semillon comes from our Silverburn Vineyard.

WINEMAKING

Barrel fermented in 3 and 4 year old American and French Puncheons the wine was then aged in the same barrels for 8 months before bottling.

TECHNICAL DETAILS

Alc 13%
T.A. 6.6g/l
pH 3.17





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

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





CAMPBELLS

OF RUTHERGLEN

THE BARKLY DURIF 2013

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

- Colin Campbell

COLOUR

Bright crimson with violet hues.

BOUQUET

Rich dark plum and cherry fruit with lifted notes of black pepper, cloves and seamless spicy oak.

PALATE

The Barkly Durif shows everything this wine should. Some earthy red fruits up front, with the inky dusty notes of a little oak. This provides a rich yet refined palate, offering a depth and life which makes this wine a delight to savour. There are some blood plums and a little charcuterie on the finish, in addition to the silky long tannin line we see with Durif.

CELLARING AND SERVING SUGGESTIONS

The 2013 release of The Barkly Durif is a perfect example of what we strive to achieve with this iconic Rutherglen variety. A rich and powerful wine that is structured, balanced, and maintains a certain elegance. With this in mind the wine will reward the patience of cellaring for another 6 years. As this Barkly is bottled under screwcap we recommend giving this wine some time to settle in the bottle (up to twelve months would be ideal) or decant the wine a few hours prior to serving. Once open enjoy as a young wine with a juicy eye fillet of beef, or as a mature wine with slow cooked lamb or beef dishes.

DATE TASTED

November 2019

THE GRAPES

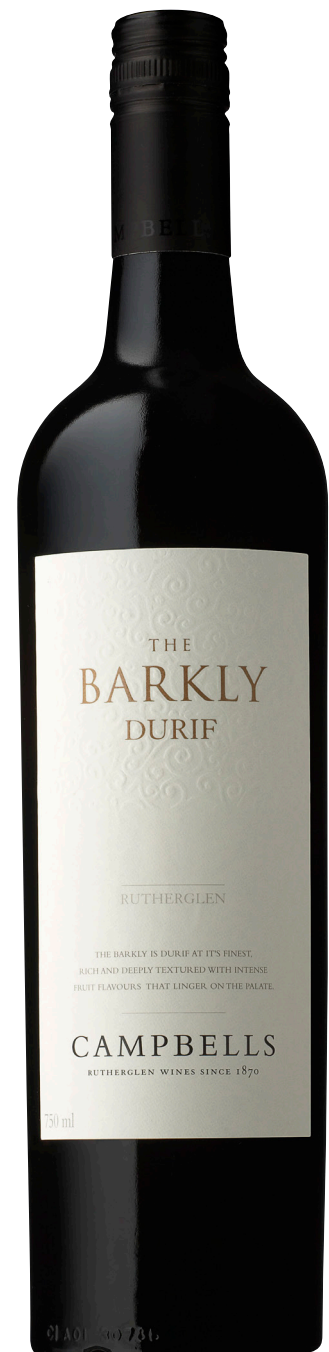
Our Barkly comes chiefly off our 40 yr old vines in our Silverburn Vineyard.

WINEMAKING

Selected parcels of premium fruit were fermented on skins in closed fermenters for six days, and then aged in a combination of American and French barriques for 18 months.

TECHNICAL DETAILS

Alc 14.0%
T.A. 6.8g/l
pH 3.54





CAMPBELLS

OF RUTHERGLEN

THE SIXTIES BLOCK - 2013

First planted by my brother Malcolm in the early 1960's, our Sixties Block contains a single row of many obscure and interesting grape varieties. Today this mature vineyard produces small quantities of intensely flavoured fruit, from which we select the very best for this intriguing blend.

- Colin Campbell

COLOUR

Mid red, with aged brick red notes around rim..

BOUQUET

Spiced plum fruit, soft lifted oak characters.

PALATE

Smooth entry, full bodied and rich, stewed & spiced plum fruit, brambles, good MP power drive and acidity. Secondary & savoury characters developing, richness and length, fine tannin grip with distinct oak char.

CELLARING AND SERVING SUGGESTIONS

From the stellar 2013 vintage, this wine will continue to improve over the next 5 - 6 years. Enjoy with pork and fennel sausages in a tomato based sauce.

DATE TASTED

July 2015

THE GRAPES

The blend of grapes includes Cabernet Sauvignon, Shiraz, Tempranillo, Carignan, Tinta Cao, Tinta Madeira and Cornifesto from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested in March and April and fermented on skins for 7 days. The wine then spent 12 months in one, two and three year old French and American oak prior to bottling.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.1g/l
pH 3.56





CAMPBELLS

OF RUTHERGLEN

THE SIXTIES BLOCK 2018

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 and Julie Campbell

COLOUR

Deep, dense red.

BOUQUET

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

PALATE

With several varieties co-fermented to make this wine, the palate is vibrant full of interest. Notes of white pepper, guava and juicy blood plum - oak is but a vehicle behind this abundance of spicy fruit. . There is a lovely savoury note which will make this wine a great food companion.

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 2019

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 new ly 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 13.5%
T.A. 6.3g/l
pH 3.49pH





CAMPBELLS

OF RUTHERGLEN

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

