



CAMPBELLS

OF RUTHERGLEN

SPARKLING WHITE 2019

Our first Sparkling White was a great vintage of Trebbiano which allowed us to experiment in the winery to make our new Sparkling White. This wine was bottle fermented and created to bring a sense of light hearted fun to our Cellar Door.

- Julie Campbell

COLOUR

Pale yellow/straw, green hues.

BOUQUET

Granny smith apples with a citrus fruit lift.

PALATE

This vibrant wine opens with a fine creamy mousse of bubbles, apple, pear and grapefruit followed by a creamy mid palate of lemon sherbet with a crisp dry finish.

CELLARING AND SERVING SUGGESTIONS

Typically Italian in style our 2019 Sparkling White has been made with food and fun in mind. Enjoy it now in its youth. It's best not to cellar this bottle. Enjoy now with friends as a party starter, served well chilled on its own as the perfect aperitif.

DATE TASTED - March 2020

THE GRAPES

Using our favourite 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 make it a perfect match for our new Sparkling White.

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. Tiraged under crown seal and refermented in this bottle to achieve a beautiful effervescence and then dosaged in late February 2020.

TECHNICAL DETAILS

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





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RIESLING 2020

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.

- Julie Campbell

COLOUR

Pale yellow with hints of green.

BOUQUET

Notes of subtle lemon and lime citrus fruit that create a delicate yet inviting bouquet.

PALATE

A delicate, light weight wine that offers lime fruit and lemon sherbet on the front palate. The finish showcasing refreshing length with a crisp green apple acidity making an appearance.

CELLARING AND SERVING SUGGESTIONS

This vintage provided grapes with distinctive varietal character and lovely ripe lime. Crisp and dry with white flower notes. Enjoy whilst young and fresh or cellar for up to 10 years. Perfect partner for a carpaccio of king fish or a quick fried dish of calamari.

DATE TASTED

October 2020

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 11.5%
T.A. 5.7g/l
pH 3.22





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TREBBIANO 2020

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.

- Julie Campbell

COLOUR

A youthful pale straw with green hues.

BOUQUET

Lifted orchard fruits with spring florals and fresh cut hay.

PALATE

This vibrant wine is brimming with crisp fruit salad notes of apple, pear, citrus fruit and delicate blossom. Impressive balanced acidity leads to a crunchy finish.

CELLARING AND SERVING SUGGESTIONS

Typically Italian in style our 2020 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 - October 2020

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 13.5%
T.A. 7.3g/l
pH 3.21





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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

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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

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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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ROSÉ 2020

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

Vibrant salmon pink.

BOUQUET

A bright, playful and lifted nose that showcases exquisitely balanced strawberry, musk & summer berry notes.

PALATE

This light-medium bodied wine sings on the palate with notes of fresh strawberry, raspberry & mixed red berry fruits. There is creaminess present on the mid-palate from lees stirring giving way to a long, crisp, fresh fruit finish.

CELLARING AND SERVING SUGGESTIONS

The Rosé 2020 is a lipsmacking drop - 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 2020

THE GRAPES

Featuring grape varieties Pinot St. George, Tarrango, Pinot Noir, Xeres, Chenin Blanc, Peverella, Cornifesto, Muller Thurgau, Riesling from our Grahams Block & Lagrein, Tempranillo from our Silverburn Block.

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 13.0%
T.A. 6.1g/l
pH 3.43





CAMPBELLS

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SHIRAZ DURIF 2018

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

Deep, dense red with hints of purple.

BOUQUET

An attractive bright & lifted nose with dark plum fruit at the front and hints integrated cedary oak.

PALATE

This medium bodied wine is easy drinking and showcases excellent balance. Sweet plum fruit comes through offering a smooth mouth feel. The Durif in the blend offers that signature grip whilst also adding dark cherry, earthy ironstone flavours.

CELLARING AND SERVING SUGGESTIONS

This wine will continue to develop over the next two 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

May 2020

THE GRAPES

Shiraz (86%), Durif (13%) and Tempranillo (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. 6.0g/l
pH 3.58





CAMPBELLS

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TEMPRANILLO 2019 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 black and red cherry aromas, balanced with background oak.

PALATE

Vibrant fresh cherries and plump blackberries on the front palate offer freshness, leading the way for vibrant acidity to come through. Fine, tight tannins finish off this medium bodied, extremely well balanced wine.

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

October 2020

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 14.0%
T.A. 6.0g/l
pH 3.258





CAMPBELLS

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CABERNET SAUVIGNON 2018 LIMITED RELEASE

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

Vivid mid red.

BOUQUET

Clean lifted blackcurrant fruit supported by notes of coconut.

PALATE

A medium bodied wine with a melody of rich blackcurrant and blackberry fruit across the mid palate. Smooth, controlled tannins offer a youthful lengthy finish with balanced acidity.

CELLARING AND SERVING SUGGESTIONS

A well structured and balanced wine that is appealing in its youth. Given the wine's structure, it will continue to develop with time in bottle. Enjoy over the coming 5 years with BBQ lamb and an eggplant ragout.

DATE TASTED

June 2020

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 completed fermentation in French oak puncheons and received a further 12 months maturation prior to bottling.

TECHNICAL DETAILS

Alc 14.8%
T.A. 6.8g/l
pH 3.51





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2018

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 with purple tints.

BOUQUET

Rich blackcurrant and blackberry on the nose with aged oak offering complexity.

PALATE

This medium to full bodied wine is tightly structured with blackcurrant and blackberry at the forefront. The good acidity makes way for a firm finish as typical for the Ruby Cabernet. A straightforward, rustic & solid Rutherglen red. An ageworthy wine that will reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

Our 2018 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 2020

THE GRAPES

50% Cabernet Sauvignon, 49% 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. 6.4g/l
pH 3.5





CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ 2018

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 49th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

COLOUR

Dark, ruby red.

BOUQUET

The nose is full and lifted, brimming with integrated plummy fruit and soft vanillan oak.

PALATE

This wine is full bodied with powerful characters of blackberries and dark plum fruit. Smooth and seamless, supported by subtle charred oak. A wonderful vintage that is drinking well in its youth but destined to reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

The favourable 2018 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

February 2020

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 18 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 3.60





CAMPBELLS

OF RUTHERGLEN

HAND PICKED SHIRAZ 2019

We are extremely proud to release a wine that is a true reflection of Campbells; not only combining 4th and 5th generation Campbell family members, but also the entire team, who are like family to us. Each team member was involved in some way to bring this wine to you.

- Julie Campbell

COLOUR

Vibrant, deep red with purple hues.

BOUQUET

This is a wine that's deliciously perfumed on the nose with lifted plum fruits and vanilla leaping from the glass.

PALATE

This medium bodied wine is youthful with bright, ripe plummy fruit at the front. Its zingy acidity makes way for a smooth, clean finish.

CELLARING AND SERVING SUGGESTIONS

Released young, it is a fresh, exuberant expression of Rutherglen Shiraz fruit and is best enjoyed now (however, it will reward those who cellar for up to 5 years). The best way to enjoy this wine is with tapas, chargrilled octopus or venison and juniper berries.

DATE TASTED

December 2019

THE GRAPES

Shiraz from our "Bobbie Burns" vineyards in Rutherglen.

WINEMAKING

Whole bunches were picked directly into open fermentation vessels in the vineyard. Then, in the winery, covered with must (crushed grapes) from an earlier harvest of the Bobbie Burns III vineyard. Next, the vessels were covered with dry ice (CO₂) to prevent oxidation. These were then left cold soaking for 3 days, allowing anaerobic fermentation within the whole berries. The vessels were hand plunged, twice daily for two weeks and temperature monitored. To the press, where only the best free run juice was taken. Malolactic fermentation was initiated in tank before the wine was finished in two year old French puncheons and matured for nine months. Finally, the wine was blended with Bobbie Burns I vineyard Shiraz, which boasts some of our classic 50+ year old shiraz vines.

TECHNICAL DETAILS

Alc 14.0%
T.A. 6.5g/l
pH 3.60





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

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°

RRP: \$20.00





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°

RRP: \$38.00





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 à Petits 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 à Petits 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

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

CHARDONNAY 2016 LIMITED RELEASE

Made in the Burgundian style from our best parcels of chardonnay fruit. Barrel fermentation in French oak puncheons, weekly lees stirring and partial malolactic fermentation provides a wine of complexity and significant aging potential.

- Colin Campbell and Julie Campbell

COLOUR

Full yellow. Has developed nicely.

BOUQUET

Light and lifted peach, citrus and good toasted French oak.

PALATE

Medium to full weight with crisp freshly picked peaches, lemon and lime at the forefront. Good acidity carries through to a buttery, toasted French oak finish with good length.

CELLARING AND SERVING SUGGESTIONS

Chardonnay is enjoying a resurgence at present and this wine is sure to please! Slightly more restrained and elegant than previous vintages, this wine is perfectly integrated for enjoyment now or reward yourself with further cellaring and enjoy in 5 to 8 years.

DATE TASTED

October 2020

THE GRAPES

Chardonnay from our Rutherglen vineyards.

WINEMAKING

The fruit was harvested in February and barrel fermented in a mix of new and old French oak puncheons - 500L capacity. The wine then spent a further nine months in barrel with regular lees stirring to enhance the texture and mouth feel.

TECHNICAL DETAILS

Alc 14.0%
T.A. 7.3g/l
pH 3.21





CAMPBELLS

OF RUTHERGLEN

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

THE BROTHERS SHIRAZ 2013

Great wine does take time and this is certainly true of The Brothers Shiraz. Tended by hand from vine to bottle, this is the pinnacle of our endeavours and is the ultimate expression of Rutherglen Shiraz.

- Colin Campbell

COLOUR

Dense red/black, beginning to show some age.

BOUQUET

A lifted and complex nose comprised of plum fruit, oak char and black pepper notes.

PALATE

Full bodied with complex layers of ripe plum and blackberries. Carefully selected oak adds a touch of earth and spice with dry, grippy tannins providing great poise and balance. A big wine from a great vintage.

CELLARING AND SERVING SUGGESTIONS

Our 2013 The Brothers Shiraz has undergone extended maturation in both barrel and bottle for three years prior to release. This time has allowed the fruit, oak and tannins to fully integrate and deliver a truly memorable Rutherglen Shiraz.

Whilst approachable now, this complex and structured wine will reward those with the patience to cellar to 2020 and beyond. Try alongside a tender rib eye steak with green peppercorn sauce.

DATE TASTED

June 2020

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 14.5%
T.A. 6.5g/l
pH 3.51





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

THE BROTHERS SHIRAZ - 2009

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 crimson colour.

BOUQUET

Brooding dark plums and blackberry notes with fruit cake aromas and hints of dark chocolate.

PALATE

Bright and lively, lifted blackberry fruit and earthy plums. A fine tannin finish still enveloped with plums and chocolate.

CELLARING AND SERVING SUGGESTIONS

Our 2009 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. This delicious wine is ready to enjoy now or over the next 2 years and is a classic match with juicy, rare rib eye steak and green peppercorn sauce.

DATE TASTED

June 2018

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 14.7%
T.A. 6.8g/l
pH 3.45

