



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





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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 fruit reminiscent of mulled wine, soft oak characters in the background.

PALATE

This is a very good example of from a very good vintage. Smooth entry, full bodied and rich, deep and plummy fruit which is aging and developing nicely. Secondary & savoury characters of prune & dried fruit also making an appearance. Rich and lengthy finish, 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 1 - 2 years. Enjoy with pork and fennel sausages in a tomato based sauce.

DATE TASTED

June 2020

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

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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

Dense, deep red.

BOUQUET

The nose is pronounced with black fruits, mocha, oak sweetness at the fore. Complex secondary aromas of satsuma plums and spice round out the bouquet.

PALATE

On the palate the overall sensation is balance and power. It is concentrated and inky. Dark black plums, hints of liquorice, black spices and fine grippy tannins give way to a long lasting finish. Superb.

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 game meats, lamb or vintage cheeses.

DATE TASTED

October 2020

THE GRAPES

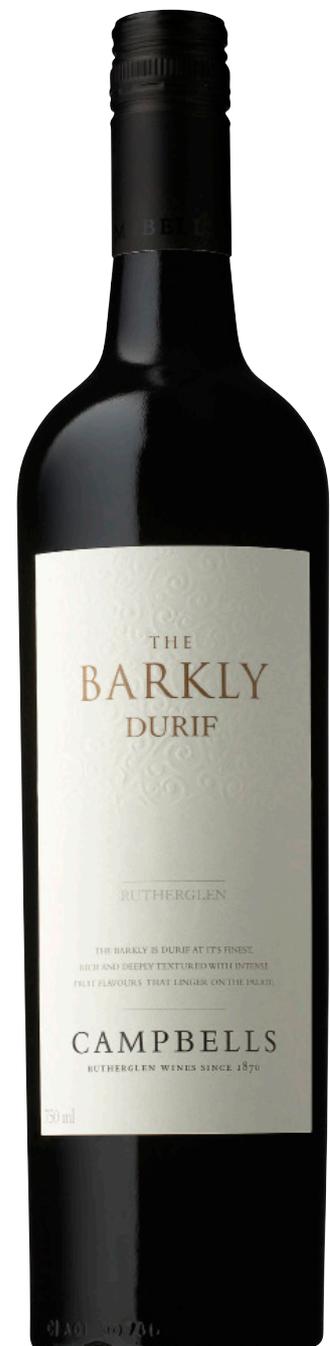
Our Barkly comes chiefly off our 40 yr old vines in our Silverburn Vineyard.

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

SEMILLON 2015 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

Ripe varietal Semillon fruit with lemon fruit and fresh cut hay at the fore with a hint of toasty vanillin oak.

PALATE

A mid-weight wine with a beautifully balanced palate. The flavours are typical of a Semillon with some age: ripe sweet lemons, crisp acidity, lemon tang, and a touch soft supple oak.

CELLARING AND SERVING SUGGESTIONS

Favourable vintage conditions in 2015 enabled us to produce some excellent white wines with intensity of flavour and great depth of varietal fruit. A versatile food wine which should be enjoyed now. Try pairing with a zesty lemon seafood risotto.

DATE TASTED

October 2020

THE GRAPES

Semillon from our Rutherglen vineyards.

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. 7.0g/l
pH 3.3





CAMPBELLS

OF RUTHERGLEN

MARSANNE VIOGNIER 2016 LIMITED RELEASE

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

- Colin Campbell

COLOUR

Medium yellow/gold.

BOUQUET

This Rhone blend has a complex peachy-tropical nose with some lemon-thyme and cream.

PALATE

Medium bodied and full flavoured, the palate is full and rewarding, with crisp apricot, peach, lemon and creamy vanilla. This wine is alive with zesty acidity and juicy finishes with a round lick of spiced fruit and vanilla oak.

CELLARING AND SERVING SUGGESTIONS

Enjoy now or until 2022 with flathead tails and an aioli sauce.

DATE TASTED

October 2020

THE GRAPES

Marsanne 55% and Viognier 45% 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. 8.2g/l
pH 3.34





CAMPBELLS

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MALBEC 2014 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 in continuing proof of the quality and potential of malbec in the Rutherglen region.

- Colin Campbell

COLOUR

Bright red, with some brick hues indicating some time in bottle.

BOUQUET

The nose is a mix of briary fruit, herbs, dusty oak, plums and tobacco leaf.

PALATE

Medium-light bodied but full flavoured. On the palate, the lifted spice and plum blend with notes of herbs and oak, leather and charcuterie.

CELLARING AND SERVING SUGGESTIONS

A very pretty and yet complex wine best enjoyed with light meaty dishes and cheeses. Drink now to 2022.

DATE TASTED

October 2020

THE GRAPES

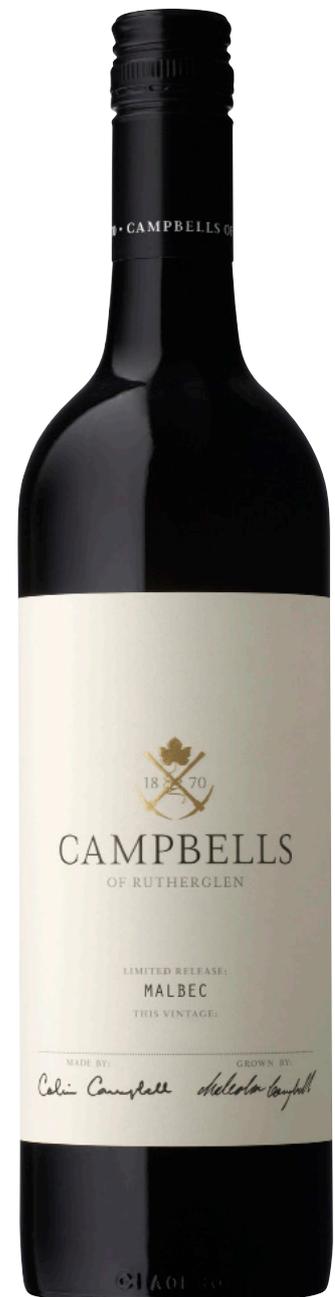
Malbec from our Rutherglen vineyards.

WINEMAKING

The fruit was chilled at crushing to allow 2-3 days cold maceration before fermentation. Pump overs were conducted twice daily for 8 days before pressing to 2 & 3 year old puncheons. The wine was matured in oak for 12 months prior to bottling.

TECHNICAL DETAILS

Alc 12.5%
T.A. 6.3g/l
pH 3.58





CAMPBELLS

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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





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.

- Julie 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

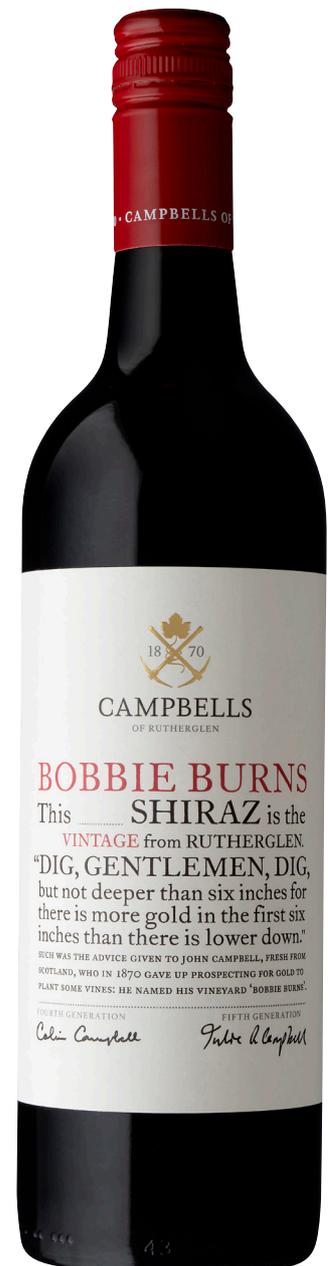
Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

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

BOBBIE BURNS SHIRAZ 2014

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 45th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

COLOUR

Full crimson red.

BOUQUET

The nose has real depth. This classic Shiraz offers juicy ripe red fruits with a hint of stewed ripe plums and soft oak.

PALATE

The lifted, medium to full palate, presents mouth-filling red fruit and plums, integrated fruit and oak tannins, good length and an earthy, spicy Rutherglen finish.

CELLARING AND SERVING SUGGESTIONS

A late frost in October 2013 resulted in lower yields and highly concentrated wines. This is reflected in the 2014 Bobbie Burns Shiraz which shows depth and concentration of fruit flavours inherent of our prized vineyards. Enjoy now until 2022 with a Moroccan spice rubbed fillet of beef or at your next Barbeque.

DATE TASTED

October 2020

THE GRAPES

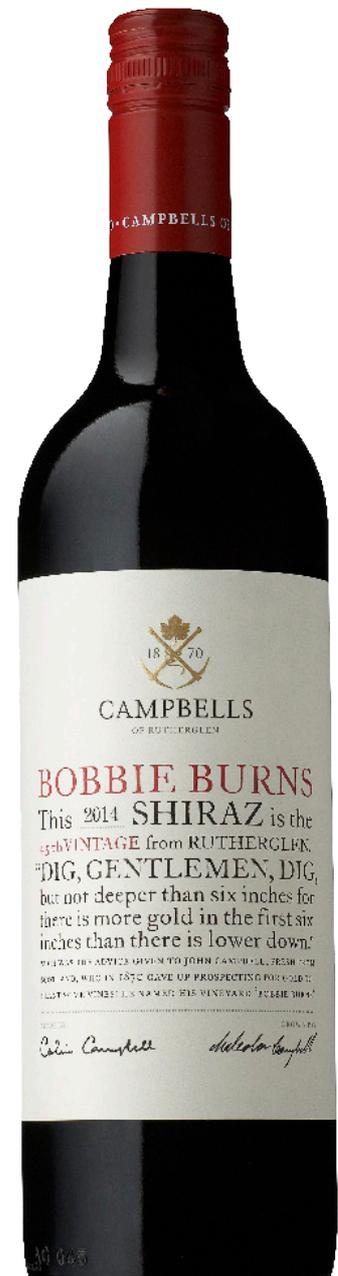
Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

WINEMAKING

After fermentation on skins for six to seven days using closed and rotary fermenters, the wine was subsequently aged for a period of 12 months in a mixture of new to three year old premium French and American barrels.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.4g/l
pH 3.63





CAMPBELLS

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CABERNET SAUVIGNON 2012

Our Cabernet Sauvignon displays all the hallmarks of our Rutherglen reds, pure rich fruit, true varietal character and the tannin structure for longevity.

- Colin Campbell

COLOUR

Mid red brick.

BOUQUET

An aromatic wine showing varietal brambles & blackcurrant fruit and soft background oak.

PALATE

A light to medium bodied wine, with intense blueberry and blackberry across the front palate. Fine old oak tannins make for a fully developed, smooth & savoury finish. Easy drinking at its best.

CELLARING AND SERVING SUGGESTIONS

Enjoy now 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 then spent approx twelve months in French and American oak barriques prior to bottling.

TECHNICAL DETAILS

Alc 14.5%

T.A. 6.2g/l

pH 3.65





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2013 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 some Brick-like hues on the edge.

BOUQUET

The nose is alive with ripe red fruits, blackberry, blackcurrant, crushed dried herbs and lifted oak and spice.

PALATE

Full and up front fruit of Mulberry, blackberry and gentle spicy oak greet the palate but there is also an underlying depth and brooding power from the “Ruby” with characters of tar and ironstone and mouth filling tannin.

CELLARING AND SERVING SUGGESTIONS

A cracking wine from a cracking vintage. The 2013 vintage in Rutherglen produced a superb range of red wines with fruit flavour and structure, our 2013 Limited Release Cabernets being one of them. Enjoy now or until 2024 with braised beef cheek or slow cooked lamb shoulder.

DATE TASTED

October 2020

THE GRAPES

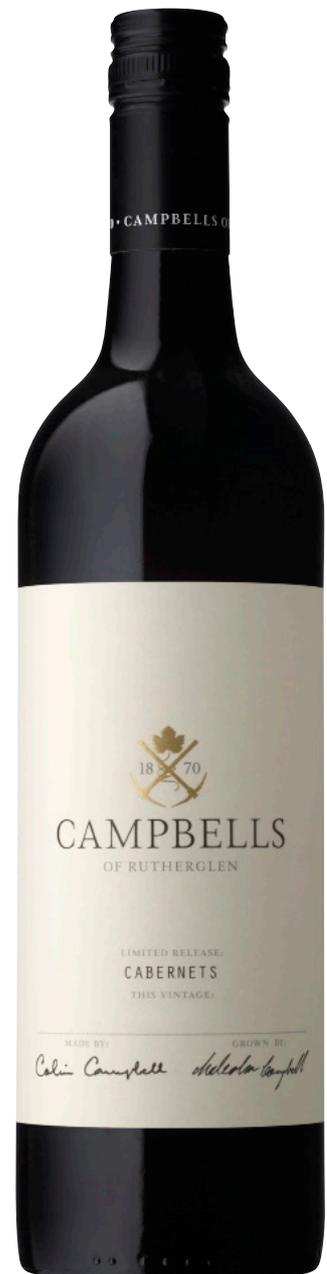
50% Cabernet Sauvignon and 50% Ruby Cabernet from our Rutherglen vineyards.

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. 6.1g/l
pH 3.45





CAMPBELLS

OF RUTHERGLEN

THE SIXTIES BLOCK 2019

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.

- Julie Campbell

COLOUR

Ruby red with purple hints.

BOUQUET

A complex nose of dark forest fruits, charred toast and game meat with intriguing hints of chocolate mint & clove spice.

PALATE

With several varieties co-fermented to make this wine, the palate is vibrant and full of interest. Plush, velvety with notes of white pepper, forest fruits and juicy blood plums - oak is but a vehicle behind this abundance of spicy fruit. This wine has an excellent balance with fine tannins and a spiced finish. 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 2020

THE GRAPES

Grapes from our original 1960's and new varietal blocks including Carignan, Souzao, Tinta Madeira, Tinta Amarella, Tinta Cao, Xeres, Cornifesto, Caracosa, Merlot, Royalty, Touriga Nacional, Mourvedre, Graciano, Lagrein, Mondeuse, Tannat and Petit Verdot. Quite the mouthful!

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





CAMPBELLS

OF RUTHERGLEN

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

OF RUTHERGLEN

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





CAMPBELLS

OF RUTHERGLEN

MALBEC 2019 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.

- Julie Campbell

COLOUR

Mid-red.

BOUQUET

The rhubarb and red berry lift is evident on the nose, with notes of herbs, tobacco leaf and soft oak treatment ever-present.

PALATE

Light-medium bodied, this is a good example of pure Malbec fruit; redcurrant, rhubarb with fine silky tannins. There is also a smooth intergrated older oak tone, which helps balance this young wine.

CELLARING AND SERVING SUGGESTIONS

Our 2019 Malbec is vibrant and fresh and is eminently drinkable in its youth. However our history with this unique varietal suggests up to 5 years in the cellar will not go unrewarded. Enjoy with crispy skinned roast duck or BBQ lamb cutlets.

DATE TASTED

December 2020

THE GRAPES

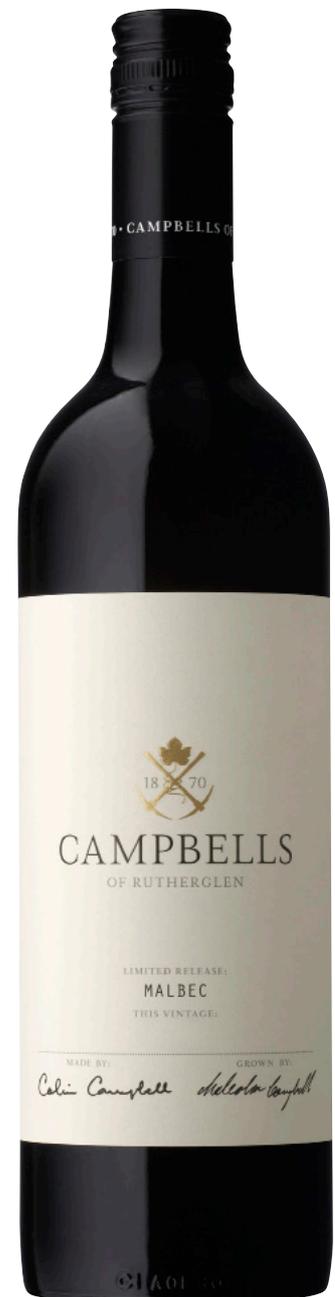
All from our Silverburn vineyard in Rutherglen.

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 13.0%
T.A. 6.8 g/l
pH 3.61





CAMPBELLS

OF RUTHERGLEN

FIANO 2019 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.

- Julie Campbell

COLOUR

Brilliant, pale yellow, straw.

BOUQUET

An lifted nose of citrus blossom, stonefruits & sweet vanilla oak.

PALATE

Medium bodied with full, round fruit notes upfront. Think sweet peaches & stonefruit. The wine has a smooth, creamy mid palate & a great background of vanillin oak. The finish is crisp from good natural acidity.

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

June 2020

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. 7g/l
pH 3.23





CAMPBELLS

OF RUTHERGLEN

CHARDONNAY 2020

My favoured style where the fruit is dominant, displaying the pure flavours we can achieve with chardonnay fruit grown in the Rutherglen wine region.

- Julie Campbell

COLOUR

Brilliant clarity, pale yellow, youthful green tints.

BOUQUET

White peach and light-toasted oak background.

PALATE

The aroma carries through to the palate with rich fruit characters of nectarine, grapefruit and white peach. A creamy mid palate accentuates the buttered toast undertones with hints of dusty oak. Fruit driven and focused, the finish long and clean.

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

December 2020

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. 6.8g/l
pH 3.39

