



CAMPBELLS
OF RUTHERGLEN

2021 BACK VINTAGE
WINE GUIDE



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CAMPBELLS 2021 CELLARING GUIDE

A unique feature that we are very proud of at Campbells is our practice of maintaining stocks of back vintage wines ideally suited to cellaring and holding on to these for re-release with the specific purpose of making these wines available at the peak of their development.

Once every two years we convene an expert panel at the winery to taste and critically assess all available wines from the past 15 years. This process enables us to determine appropriate release dates for our back vintage wines.

These wines are available through our Cellar Club and Cellar Door.

The information from our 2021 tasting has been compiled into this guide to assist you in your cellaring and enjoyment of Campbells wines.

All wines are constantly developing and changing as they age and any guide is only useful for a limited period. A tasting is essentially a snapshot of the development of a particular wine at a given point in time. From this snapshot, and previous experience with a wine or style, we make our assessment of its potential to change in the bottle.

Our Back Vintage Wine Guide will be updated again in late 2023.



Jane Campbell
Managing Director



Jules Campbell
Winemaker



OUR VINES AND WINES

As per the generations before us, our philosophy is to capture the full flavours of Rutherglen in wines of complexity and elegance. Our winery and vineyards are situated entirely within the Rutherglen Wine Region in North East Victoria.

The region is blessed with a reliable continental climate. Good soaking rains in winter and warm dry summer days ensure healthy vines and grapes.

The vital ingredient in Rutherglen's climate is the long dry autumn ripening period. This enables the grapes to ripen consistently to full maturity producing the true varietal flavours so evident in our wines. It is the key to the flavour of Rutherglen wines and also means that the grapes can confidently be left to linger on the vine and develop the high natural sugar levels and complexity required to produce our unique Rutherglen Muscats and Topaques.

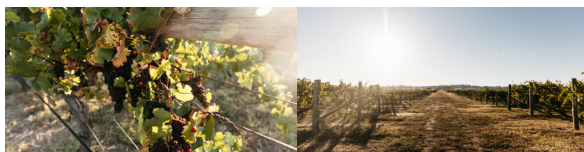
We are renowned for our mouth filling reds, complex dessert wines and crisp delicate whites.

Since its first vintage in 1970 Bobbie Burns Shiraz has come to epitomise the best of Australian shiraz. Quality, vibrant fruit with subtle oak making a wine with structure, balance and beauty at all ages. It shows how great a modern Australian shiraz can be.

The Barkly Durif sets the standards for this unique Rutherglen varietal. It is Durif at its finest, and only produced in the years that it meets strict quality criteria.

The jewels in our crown are, of course, our world-renowned muscat and topaque. Made from ancient stocks laid down by our ancestors, Rutherglen Muscat and Rutherglen Topaque are acclaimed internationally as 'The World's Richest Wines'. Our house style is complex, yet elegant, displaying a rich purity of fruit flavours.

“One generation to start the dream, one generation to grow it, one generation to save it, one to expand it, and this generation to build for the future.”



2021 BACK VINTAGE WINE REVIEW

WOW what an experience!

Over two full on days we swirled and tasted nearly 20 different Campbells varieties, including some wines with 10 years of vintages. This was no mean feat – ably guided by the fabulous Sue Starkey - Jules, Jane, Ian and Fred all took part with various other members of the Campbells team coming in for sections along the way.

To say we were delighted is an understatement. The consistency and quality of the wines we tasted really blew us away and it was also extremely reassuring to see that all the hard work is paying off.

The fourth generation have left us in good stead with the fifth generation taking over the reins – no pressure of course, however we feel we are up to the challenge!

Highlights of the tasting must include the following wines: Riesling, Chardonnay Limited Release, The Sixties Block, Bobbie Burns Shiraz, Rutherglen Durif and of course The Brothers Shiraz and The Barkly Durif.

Jane & Jules



“Our back vintage wines have been an integral part of our winery for many years. We pride ourselves on the reliability of these wines to provide years of enjoyment for all.”

“One of the great thrills of being a family winemaker is to make wines with longevity - our wines are a true testament to this.”



HOW TO READ THIS GUIDE

TASTING NOTES

All wines tasted have been assessed against our expectation of what flavours and sensations that particular style or variety should be exhibiting given its age.

CELLARING UP TO

Below is an explanation of the terms used to specify the cellaring period for each wine. These terms are given for each wine in the 'Cellar Until' column of the guide.

2025	Up until this date (2025) we anticipate the wine will be drinking at its best. The wine may be enjoyed at any stage up to 2025, however preferably not beyond this date.
Enjoy now	Drinking well now. However the wine is not expected to hold condition beyond 12 months.

RATINGS

A letter after our tasting notes and cellaring recommendations indicates the following:

E	These wines are currently drinking exceptionally well with many positive attributes and exceeding our expectations for the style at this stage of their development.
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Those wines appearing with no rating are simply developing as anticipated, and are neither beyond nor below our expectations.

RIESLING

We have been growing Riesling in our vineyards for over 100 years. Our Riesling exhibits true varietal character and has a great capacity to age.

Pre 2008 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2008	A rich palate of evolved lemon and lime fruit, yet still finishing fresh.	Enjoy now E
2009	A smooth, aged Riesling featuring dried lemon essence and complex finish.	Enjoy now
2010	Peak development, rich citrus and tropical notes.	Enjoy now
2011	A delicate wine with ethereal lemon and grapefruit notes with an intriguing almond kernel textured finish.	
2012	Shows the ability of Riesling to age gracefully. Orange blossom, citrus fruit and controlled acidity	2024 E
2013	Fully developed, and from an excellent vintage, this wine shows rich citrus fruit balanced with an austere acidity	2024
2014	Evolved ripe citrus fruit giving texture on the mid palate through to a pleasing soft finish.	Enjoy now
2015	Snappy lemon, lime and gooseberry fruit dominates the palate. The secondary development is beginning to show great character.	2025 E
2016	In a great stage of development, the vibrant lime fruit being balanced by a toasty finish.	2024 E
2017	Delicate lemon blossom aromatics, supple lime fruit and taut acidity suggest a wine to savour.	2026
2018	A classic in the making. Fresh limes, a chalky texture and tight acid all in balance.	2026 E
2019	Lifted florals, fine citrus fruit, tight line and length. All the hallmarks to develop nicely over the next few years.	2026
2020	Zesty acid and fresh lemon and lime fruit. Lovely young fresh Riesling.	2022

TREBBIANO

Our Trebbiano offers a great alternative to Sauvignon Blanc, and like many Italian varietals comes into its own with food. Made to be consumed whilst young and vibrant, though some vintages age surprisingly well.

Pre 2018 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2018	Ripe apples and pears abound, full flavoured and juicy with a crisp acidity to finish on.	Enjoy now
2019	A vibrant nose reminiscent of ripe Jonathan apples, with pears adding texture on the palate, and a crisp finish.	Enjoy now
2020	Fresh and exuberant, bursting with Granny Smith apple flavours, a well balanced wine to suit most occasions.	Enjoy now

CHARDONNAY

Our 'core range' Chardonnay was first introduced in 1997. It is a lightly oaked wine which offers an earlier drinking alternative to our Limited Release Chardonnay.

Pre 2015 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2015	White peach and citrus fruit combine with a toasty cracked wheat note to create a warm welcoming Chardonnay.	Enjoy now
2016	Lightly lifted stone fruit aromas combine with balanced peach, melon and almond kernel characters through to a crisp finish.	Enjoy now
2017	Lemon curd and subtle oak treatment on the nose give way to a peach, melon and citrus palate, creamy oak and a persistent finish.	Enjoy now
2018	Lifted Chardonnay aromas of melon, stonefruit and light coconut. Peaches on the palate balanced with creamy textured oak.	Enjoy now
2019	A good Chardonnay year offering citrus blossom, orange curd, nectarines, honeydew melon and seamless oak. Great balance and length.	2023 E
2020	A nicely balanced Chardonnay combination of honeydew melon, crisp acid and lightly charred oak.	2022

CHARDONNAY - LIMITED RELEASE

Our premium Chardonnay is made without compromise in the traditional Burgundian style using the best parcels of fruit and partial fermentation in new oak barrels. It is a full, rich style intended to cellar well over the medium term.

Pre 2010 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2010	Fully developed, a soft and supple wine with orange marmalade character, peaches, oatmeal and cashews integrated with French oak.	Enjoy now
2012	Bright ripe peaches and oak showing on the nose. The palate follows through with lemon, peach and integrated almond notes.	Enjoy now
2013	Warm toasty oak and hazelnuts lead the way to a smooth palate of melon and lemon curd with a persistent finish.	2023
2016	A balanced nose of stonefruit and toasty oak, typical Chardonnay. Peach, nectarine and cashews complete the experience.	2024 E
2017	Vibrant stonefruit and melon flavours combine beautifully with freshly toasted oak and lemon zest.	2025 E
2018	A restrained, elegant wine in its youth. With orange blossom, stonefruit and crisp acid all in balance, this wine is sure to develop into a great	2026
2019	drop. Peaches and oak char on the nose, with stonefruit and a creamy palate texture.	2024

FIANO - LIMITED RELEASE

Our first release of Fiano was in 2016. Fiano is an ancient grape variety grown most commonly in Sicily and Campania. The wine typically has an intense nose, strong flavour and high natural acidity. Pre 2017 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2017	A restrained nose of citrus blossom and grass belies an intense palate of green bean, lemon fruit and warm vanilla from lightly toasted oak barrels.	2023 E
2018	Lifted citrus blossom with a rich palate of ripe citrus and creamy vanillin oak that goes on and on.	2024 E
2019	Vibrant aromas of citrus and vanilla bean leads into a lovely balanced palate of juicy citrus fruit, sweet oak and crisp acidity.	2025 E

ROUSSANNE - 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.

Pre 2013 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2013	A good example, nicely balanced pear, white peach and subtle oak integrated with lemon acidity for a harmonious finish.	Enjoy now
2014	A soft and subtle wine with light pear and oak integration leading to a delicate finish.	Enjoy now
2015	Balanced apple and pear flavours merge with a soft oak presence to create a seamless smooth wine experience.	2024
2016	Orange blossom highlights and fruit in the peach and nectarine spectrum combined with a fine toasted oak char.	2024
2017	Delicate lemon, apple and gooseberry fruits balanced with lively acid and lightly toasted oak.	2024
2018	Ripe pears, even a hint of orange marmalade, are integrated with charred oak and zesty acid. Will continue to improve in the near future.	2024
2019	The purity of juicy white nectarine fruit shines through, with fresh oak to balance.	2025 E
2020	Subtle orange blossoms with ripe pear and apple fruit and a hint of spice.	2023

MARSANNE VIOGNIER ROUSSANNE - LIMITED RELEASE

This wine is a fine example of a classic blend of Rhone varietals that delivers a full spectrum of flavours and texture all in harmonious balance. Viognier provides intense stone fruit flavours, Roussanne gives texture and Marsanne the crisp acidity.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2015	Lovely honeyed stone fruits, warm toasty oak and smooth palate texture are fully integrated.	Enjoy now
2016	Integrated and balanced, a wine of power and poise. Lemon zest, apricot and nectarines full of flavour and great length.	2024 E
2017	A silky smooth combination of the three varieties, juicy vibrant stonefruit, a light touch of oak and seamless finish.	2026 E
2019	Fresh grass, nectarines and apricot fruit balanced with a light oak char and fresh acid.	2026 E

SEMILLON - LIMITED RELEASE

First produced in 1992 our Limited Release Semillon is perhaps the most unheralded white we produced. With grassy characters which, when balanced with American oak maturation, enable early enjoyment as well as rewarding cellaring. The 2017 vintage was the last of this varietal that we produced.

Pre 2012 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2012	Integrated and balanced, dried lemon preserve and toasty oak lead to a warm finish.	2023 E
2013	Full palate of ripe lemon and tropical fruit, smooth and balanced with toasty oak and a delicious zesty finish.	Enjoy now
2014	Rich charred oak combines with lemon marmalade development from a smooth and complete wine.	Enjoy now
2015	Bright lifted citrus aromatics with abundant fruit on the palate and balanced oak. A good integrated example of aged Semillon.	2024
2016	A rich, ripe example from a warm vintage showing a lovely balance of cut hay, lemon fruit, subtle toasty oak and fresh acid.	2024
2017	Delicious example of Semillon in its prime. Lemon drops, lemon curd, toasted oak and a fine acid line.	2026 E

VIOGNIER - LIMITED RELEASE

First released in 2004, our Limited Release Viognier has quickly established itself as a favourite with visitors to Cellar Door. This Rhone variety grows alongside Shiraz in its homeland (the two are often blended to produce red wines of great finesse) and is ideally suited to Rutherglen's climate.

Pre 2012 - Generally, these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2012	A distinguished wine with great balance and style. Nectarine and apricot fruit with subtle vanilla oak, light char with taut acid keeping it all in check.	2023
2013	Nectarine, apple and lemon butter with oak char adding interest to the finish.	Enjoy now
2014	A softer style of Viognier reflecting the vintage. Smooth, apricot marmalade and balanced oak.	Enjoy now
2018	Crisp nectarine fruit sits above toasted oak with added complexity from aging on yeast lees. Still fresh and developing well.	2025 E
2020	Young, fresh, apricot and lemon fruits with light vanilla oak.	2023

SHIRAZ DURIF

A satisfying blend combining the berry and spice characters of Shiraz with the darker fruit profile and tannin structure of Rutherglen Durif. Designed to be enjoyed in its relative youth, though generally has the capacity to age well over the medium term. Pre 2015 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2015	Juicy plum and spice with a smooth transition to good mid palate lift.	Enjoy now
2016	Bramble fruits with a juicy, rich palate.	Enjoy now
2017	Fresh plum fruit and crunchy blueberries lift the palate, balanced with a firm tannin finish.	2024 E
2018	An excellent example, full of red and black plummy fruit combined with fine grippy tannins.	2024 E
2019	Balanced sweet plummy fruit, smooth palate and savoury tannin grip to finish.	2026

TEMPRANILLO - LIMITED RELEASE

Tempranillo is an exciting addition to Campbells Limited Release range. Given its Spanish origins, we believe Tempranillo has potential to flourish in Rutherglen's similarly continental climate. First produced in 2007.

Pre 2013 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2013	This medium weight wine has aged gracefully, featuring juicy red cherries, dried herbs and a fine tannin finish.	Enjoy now
2014	Integrated and balanced with black cherry, vanilla oak and fine grippy tannin, a smooth savoury style.	Enjoy now
2015	Dried cherries and plum with a savoury texture through the mid palate finishing with bold tannins.	Enjoy now
2016	Balanced palate with red, black cherries and plum fruit, fine tight tannin structure together with savoury herbaceous notes.	2025
2017	A taut package reflecting the vintage, with ripe red cherry/berry fruit complexed with fine tannins results in an elegant yet powerful wine.	2024 E
2018	Youthful fruit driven wine with layers of fresh juicy red cherries, subtle oak and fine tannin finish.	2026 E
2019	Full of smooth, plush, ripe juicy berry fruits reflecting the great vintage.	2025 E

MALBEC - LIMITED RELEASE

Responsible for the famous black wine of Cahors, and a key component of many Bordeaux blends, Malbec has been grown in Rutherglen since the mid 1800s. Our Malbec produces complex, structured wines that improve noticeably with time in bottle.

Pre 2012 - Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2012	Soft, supple lightweight wine showing bramble fruits, a dusty oak component, all well integrated with age, from a mild vintage.	Enjoy now
2013	One to savour from a generally great vintage. Typically Malbec with smooth red berry and rhubarb, tobacco leaf gentle tannins all well integrated.	Enjoy now E
2014	A subtle wine combining red forest fruits, dusty oak, tobacco leaf and herbs.	Enjoy now
2015	A rich blend of red berries seamlessly combined with smoked charcuterie and herbs with light oak, showcasing Malbec with age.	2024
2016	Delicious definition of Malbec with wild rustic fruit supported by dusty oak, herbs and tobacco.	2026
2017	Controlled elegance with ripe red hedgerow fruits balanced by fine tannins and a light touch of oak.	2024
2018	Bright rustic red fruit with a balanced soft palate showing leafy character and good length.	2025
2019	Red rhubarb and berries with tobacco leaf and leather in the background, typical of our Malbec.	2026

THE SIXTIES BLOCK

First produced in 2008 using fruit from a varietal block planted by Malcolm Campbell 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.

Pre 2012 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL	
2012	Age complexity combines Portuguese fruit flavours, dusty oak and fine tannins to a smooth elegant finish.	Enjoy now	
2013	Rich and layered with deep dark fruit, fine oak, chocolate notes through the long, silky, lifted palate.	2023	E
2015	Luscious and complex compote of blackberry and plum fruit with savoury charcuterie and dark chocolate from integrated oak.	2024	E
2016	Sumptuous rich mouth filling fruit seamlessly integrated with dark chocolate and a savoury finish.	2025	E
2017	A bold statement with rich rustic fruit complexed with dark chocolate, serious depth and length.	2026	E
2018	Composed combination of ripe red and black fruit characters with the structure to develop well.	2026	E
2019	Sweet rich fruit mirroring the hot vintage, youthful and tight, one to watch and wait.	2027	E

PETIT VERDOT - LIMITED RELEASE

First released in 2013, 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.

Pre 2015 - Individual bottles may open well but generally deemed to be past their best.

VINTAGE	TASTING NOTES	CELLAR UNTIL	
2015	Densely coloured, jam-packed with juicy blackberry fruit and a crisp tight finish.	2024	
2017	Medium weight with rustic briar fruits and firm grippy tannins holding things together.	2023	
2018	Juicy red/black berry fruit opens up the palate, whilst the tight tannins clean up the finish.	2024	
2019	Dark and inky, blackcurrant fruit with firm dry tannins typical of the variety.	2025	

CABERNET SAUVIGNON

A classic variety that requires care and attention to flourish in Rutherglen. First produced in 1990 our Cabernet Sauvignon displays all the hallmarks of our Rutherglen reds, pure rich fruit, true varietal character and the tannin structure for longevity.

Pre 2010 - Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2010	An elegant aged example, blackcurrant fruit and delicate tannins.	Enjoy now
2011	Reflecting a wet vintage, a lighter palate with just a little fruit and dusty oak left.	Enjoy now
2012	Juicy blackcurrant fruit, herbs, black pepper all integrated through to a long satisfying finish.	Enjoy now E
2013	All the elements are there to savour - blackcurrant, oak, cinnamon, nutmeg, leather and herbs.	Enjoy now
2015	Ripe blackberry fruit with a smooth seamless transition supporting oak and fruit tannins.	2024 E
2016	Lifted black fruit and herbal aromas lead into a velvet blackcurrant palate, great length and fine fruit tannins to finish.	2026 E
2017	Balanced and restrained, blackberry fruit and dusty oak tannins maintain the interest.	2027 E
2018	Dark chocolate and blackberry on the nose, intense plums fill the plate and controlled tannins give a poised finish.	2027 E
2019	A balanced wine with fresh blackcurrants, dusty oak, leather and fine tannins combining smoothly.	2025

CABERNETS - LIMITED RELEASE

A Campbells signature wine, our Limited Release Cabernets is a blend of Cabernet Sauvignon and Ruby Cabernet. The Cabernet Sauvignon provides firm tannins and structure whilst the Ruby Cabernet contributes impenetrable colour, and dark inky fruit.

Capable of many years bottle age.

Pre 2009 - Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL	
2009	This fully aged example still has red berry, dusty oak and a fine structure to enjoy.	Enjoy now	E
2010	Balanced and subtle, light plums and berry still apparent with fine tannins indicative of age.	Enjoy now	
2012	Lovely perfumed nose of violets, rosemary, leather and summer pudding fruit, continues through the lengthy palate to a fine dusty tannin finish.	2023	
2013	A promising nose of blackcurrant, leather and oak is backed up in the mouth with juicy blackberries and a tight tannin finish.	2024	E
2014	Juicy black plums and violets set the scene, cigar box and gamey notes hint at the age, whilst the tight tannins tie it all together.	2024	
2015	Rich ripe blackberry fruit integrates seamlessly with warm oak, rhubarb, cinnamon, firm tannins and dark chocolate for the complete experience.	2025	E
2016	Dark and brooding, black plum fruit shows the concentration from this vintage. Balanced with warm toasty oak and firm tannins.	2026	E
2017	Juicy black plum & bramble fruit combine well with grippy tannins and oak char for a taut restrained wine.	2026	
2018	Plump berries and plum fruit with light oak and fine grippy tannins create the perfect Cabernets balance.	2027	
2019	Medium weight, fresh red and black currant fruit with fine chalky tannins and supportive oak.	2027	

BOBBIE BURNS SHIRAZ

Fifty consecutive vintages of our Bobbie Burns Shiraz have established Colin Campbell's signature wine as a Rutherglen icon. A proven formula of using only the best, fully ripened, Rutherglen shiraz and the subtle use of new oak barrels during maturation, results in a soft full flavoured wine. The early drinkability of the style masks the proven ageing potential of Bobbie Burns, which will provide great drinking for at least a decade. Screwcap from 2007. Pre 2009 - Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2009	Fully developed, integrated plum and prune fruit, cigar box and fine tannins offers a savoury finish.	Enjoy now
2010	Balance and age, combining ripe developed plum fruit through to a savoury tannin finish.	Enjoy now
2011	Light weight Bobbie from a wetter year, red fruit, whiter pepper, and a dry finish.	Enjoy now
2012	Becoming for its age, with dried fruits, a smooth light mid palate and a hint of cedar oak.	Enjoy now
2013	Full rich and complex nose, vibrant plums, spice, and toasted oak. A classic year.	2024 E
2014	Elegant and balanced plums, spice and fine tannins fill out the smooth palate.	2024
2015	Vibrant and complex, juicy plums, allspice, coconut, oak, acid and tannins all beautifully balanced.	2026 E
2016	Rich and intense with dark plums, blackberry, spice, and leather all combine in a concentrated package from such a strong year.	2028 E
2017	Complex plums, dried herbs, spice, and orange zest bound tightly around the acid and tannin core.	2028 E
2018	The complete Bobbie, luscious plums, vibrant lifted palate with spice, fine tannins, and a touch of oak.	2029 E
2019	Full and complex with a smooth palate full of black plums, mocha, nutty oak and a finish of great length, power and layers of flavour.	2031 E



The first and the 50th vintages of our iconic Bobbie Burns Shiraz.

RUTHERGLEN DURIF - LIMITED RELEASE

First developed in 2004 our Limited Release Rutherglen Durif is intended to be more fruit driven in style, with fine seamless tannins and only moderate oak influence. Whilst approachable in its youth, the structure and fruit balance of the wine will reward cellaring over the medium to long term.

Pre 2008 - Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2008	Smooth and savoury aged Durif with nice balance of fruit, oak char and tannins.	Enjoy now
2009	Typical old Durif with an earthy core, plums, prunes, dried herbs and dusty oak, very enjoyable.	Enjoy now
2010	Medium bodied from a warm year, fully developed, age has caught up with it, secondary fruit characters with a balanced palate and tannin grip.	Enjoy now
2012	A Durif to enjoy now, with ripe plums, an ironstone core, light oak support and fine tannins.	Enjoy now
2013	Dark, dense and Durif. Blackberry and plum, chocolate, oak char and tannin all smoothly integrated.	2024 E
2014	From a cooler year, vibrant bramble fruit with oak derived vanilla and coconut characters finished with fine grippy tannin.	2024
2015	A bold and youthful wine with ripe juicy plum fruit, warm cinnamon spice, dark chocolate, ironstone and fine tannins to finish.	2026 E
2016	Rich ripe and powerful from a concentrated vintage, the plummy fruit and firm tannins drive persistently to a satisfying conclusion.	2025 E
2017	Full, juicy black plums, lifted lavender and bay leaf spice with typical tight firm tannins keeping it in check.	2026 E
2018	Ripe red plums, roasted carrot, violets and crisp tannins form an eclectic mix - that works.	2027 E
2019	Youthful and powerful showing typical violets, juicy plums, brambleberries, and fine tannin structure.	2028 E

THE BROTHERS SHIRAZ

The Brothers Shiraz is a tribute to Malcolm and Colin Campbell who have worked side by side as viticulturist and winemaker respectively for more than forty years. 'The Brothers' is produced from the finest Shiraz fruit from each vintage, aged in new French and American barriques for a period of two years, and then spends a further two years in bottle prior to release to allow the wine to integrate. An icon Rutherglen Shiraz only made when conditions allow. Screwcap from 2013.

Pre 2006 - Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2006	Complex and aged, with plums, prune and fruit cake balanced with integrated tannin.	Enjoy now
2007	Developed fruit and aged oak tannins combine for a smooth complex palate.	Enjoy now
2009	A smooth and integrated blend of ripe dark plums, dark chocolate, and sweet charred oak.	2023
2010	Complex nose promises much, and it delivers an elegant wine of sweet fruit, char and fine dry tannins.	2023
2013	Rich and complex aromas, with sweet bramble and plum fruit, dusty oak and clean finish.	2024 E
2015	Concentrated flavours of ripe plum, fruit cake, chocolate and nuts balanced by acid and tannins, with great length.	2024 E
2016	In its prime, a great balance of rich plums, seamless oak, and chewy tannin.	2026 E
2017	Perfectly balanced combination of dark fruits, coffee, nuts, chocolate, charred oak, and tannins.	2027 E
2018	Powerful and driven, with great density of ripe black plum and blackcurrant, spices, and oak tannin. One to appreciate now, and to cellar for later.	2029 E



Malcolm and Colin Campbell, 4th generation.

THE BARKLY DURIF

The rare Durif grape first arrived in Rutherglen in 1908, and since that time has grown to become synonymous with the region. It is thought that the original clone that was brought to Australia by Francois de Castella only exists in Rutherglen, and it is this clone that we have planted in our vineyard. Colin and Malcolm have made a life's work of 'thorough breeding' Durif, culminating in the release of The Barkly Durif in 1992. Only made in exceptional years, it has since come to be recognised as a signature wine for Campbells, and unquestionably Rutherglen Durif at its finest.

Pre 2006 - Generally these wines are past their best although individual bottles that have been stored well may pleasantly surprise.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2006	Complex aged nose with mellowed fruit and tannins, showing poise and balance.	Enjoy now
2007	Integrated aged red with plum, cherry, leather, dark chocolate, spice and softened tannin profile.	Enjoy now
2008	Rich seamless palate of cherry, prunes, mocha, even chorizo of great length. Delicious.	Enjoy now E
2009	Fully developed, sweet plums, aged leather and spice held up with structural tannins.	Enjoy now
2010	Dense aged red colour belies a delicate floral nose, finely balanced fruit and lengthy, chewy tannins.	Enjoy now
2012	Great length, combining juicy spiced plums, ironstone and firm, grainy tannins.	2024
2013	Powerful, yet smooth and balanced. Rich ripe plummy fruit, bold and structured, chalky tannins complete the picture.	2026 E
2015	Layers of fragrant oak lift, rich plum and cherry fruits, Christmas pudding, cinnamon spice and fine tannins. A meal in a glass.	2029 E
2016	Typical violets, rich plum fruit and nutty oak with a big grippy tannin profile create a powerful wine.	2029 E
2017	A lip-smacking palate of rich gamey fruit, allspice, oak and tannin in this young powerful wine.	2030 E
2018	Big, bold and beautiful. Lifted juicy plum fruit, floral notes and firm young tannins promise a serious future.	2030+ E

VINTAGE PORT

We are fortunate to have access to a number of traditional Portuguese port varieties planted in our 'Sixties Block'. These varieties have formed the foundation of our Vintage Port, to which we added small amounts of Shiraz and Durif. The result is an aromatic, relatively elegant Vintage Port, with mouth filling fruit flavor, and a great capacity to age in bottle. Due to the popularity of our Sixties Block blend, our Portuguese varieties have been allocated to The Sixties Block. Hence our Vintage Port production has ceased.

VINTAGE	TASTING NOTES	CELLAR UNTIL
2004	Softened fruit and well integrated spirit provide a palate with hints of chocolate and caramel.	2026
2006	Subtle stewed plum fruit characters with a smooth creaminess on the palate.	2026

RUTHERGLEN MUSCAT & RUTHERGLEN TOPAUQUE

Recognised as “The World’s Richest Wines”, Rutherglen Muscat and Rutherglen Topaque have no equal.

CAMPBELLS HOUSE STYLE

Each of the leading producers of Rutherglen Muscat and Rutherglen Topaque have evolved their own “house style” over decades of careful blending. Our style is complex and elegant, capturing a rich purity of raisined fruit flavours.

Our muscat & topaque wines are matured using a modified solera system. Although laborious, we have found that the highest quality wines are produced by this method, with consistency of quality being ensured year after year.

After each vintage we taste our new muscat and topaque wines and allocate them to one of the classifications depending on:

- (a) The level of sweetness.
- (b) The aroma and flavour.

Once allocated, the wines travel through our solera blending process, starting at stage five and gradually passing through the five stages to stage one, which is the stage from which we take wine for bottling. vthe wine and the gradual integration of aromas and flavours without the overt influence of new oak.

Muscats and topaques, due to their alcohol content (usually 17-18%) do not have to be consumed at one time. They can be opened and re-capped and enjoyed over several weeks without any deterioration in quality.

THE CLASSIFICATION SYSTEM

Rutherglen Muscat and Rutherglen Topaque are classified under four descriptors that mark a progression in richness, complexity and intensity of flavour. The classifications are: Rutherglen, Classic, Grand and Rare. Four generations of Campbells have contributed over 80 years to the making of these wines. Perfection in a bottle.



WHEN IS WINE AT ITS BEST?

This is a very subjective thing and it depends on individual tastes.

Wine can be likened to a piece of fruit in its development. Many fruits look ready to eat when they are still some time from achieving full ripeness. Cherries, mangos, and peaches are some fruits that are often picked prior to full development. If they are eaten in this state they are often high in acid, with sharp flavours, and not at their most enjoyable.

Left to ripen their colours darken, acid levels become lower and their general appeal and taste is much more pleasant. Left too long past this point and they lose this attractive balance, begin to oxidise and eventually rot.

Like fruit, many wines are sold prior to attaining their most harmonious mix of flavours and taste sensations.

Young red wines have vibrant colour and strong fruit flavours, which add to their appeal, but they also have high levels of drying tannins, and often the delicate fruit flavours are masked by oak. These characters mellow over time and new and different characters emerge as a result of this process. If a wine is kept too long this development becomes excessive and the wine will become progressively less appealing.

White wines also develop in the bottle and change character. Wood aged white wines will contain the same oak tannins and flavours as red wines and these soften in the same manner.

Aromatic white wines such as Riesling, and to a lesser extent Semillon, exhibit delicate fragrant aromas that are appealing when young. If cellared for an extended period these aromas may decline in intensity, but the development of new aromas and flavours such as honey, cashew and buttered toast begin to develop.

Most wines, white or red, go through a period between one and three to five years from bottling when they seem to lose their lifted youthful aromas but have yet to develop their secondary aged flavours. We describe such wines as 'dumb' or 'sleeping' as they display few lifted aromas. 'Let sleeping dogs lie' is safe advice in this instance. Hold on to sleepers for another two to three years, in most cases you will be rewarded for your patience.

Note: All wines tasted in this guide were cellared at the winery in temperature-controlled conditions. The ambient temperature of our cellar does not change quickly and varies between 14 and 18 degrees through the course of the year. If your wines have been stored in warmer conditions they will develop more quickly. If kept in cooler conditions they may develop at a slower rate.

TRANSPORTING & STORING WINE

Winemakers take great care to ensure that the delicate flavours of their wines are protected and enhanced in order to present consumers with the best possible product. However once the wine leaves the winery the harmful influences of heat and rapid changes in temperature and light must be controlled if it is to maintain best condition.

IN YOUR CAR

This is perhaps the most dangerous environment for wine storage particularly during the warmer months. The interior and boot of vehicles can reach oven like temperatures when parked in direct sunlight.

Such conditions can in effect 'cook' the wine, with the delicate fruit flavours that the winemaker has striven to preserve, soon turning bland and unpalatable. With most wines now bottled under screwcap the effects of temperature can be near impossible to see, and only become evident when the wine is opened some years later. It is a largely inexact science, and short term exposure to heat may have little or no effect, but as a general rule it is best to transport your wine as close to ambient temperature as possible.

If travelling in the warmer months always park your car in the shade. Be sure to keep your wine in an enclosed carton, and cover with a blanket or sun visor to minimise the chances of heat damage. When you return home or to your accommodation move the wine inside immediately.

TO FREIGHT OR NOT TO FREIGHT?

If purchasing wines at Cellar Door over the warmer months consider having the wine freighted to lessen the chances of heat damage.

When considering your delivery instructions, ensure your wine will be shaded and protected from sunlight and heat if you are not at home. Consider having your wine delivered to your workplace if appropriate.

IN YOUR HOME

If you are storing or cellaring wine, ideal conditions are a dark, stable environment with medium humidity and a stable temperature range somewhere between 14 and 20 °C, with the less variance the better. As a very general rule wine stored at the upper end of this range will develop more quickly, with wines stored at or near the lower limit ageing slowly.

If possible, store your wines in their original cartons. This acts as another form of insulation, and also keeps the light out. Purpose made polystyrene cartons available from most good wine stores are also a great option as are temperature controlled wine fridges.

SERVING BACK VINTAGE WINES

General advice for the assessment and enjoyment of aged wines is as follows:

COLOUR

Colour can be a great indication of a wine's stage of development.

White wines tend to deepen with age as they slowly oxidise, with clear or greenish hues giving way to a deeper golden colour, and in time a faded or brownish colour as the wine becomes over-developed (much like a piece of fruit).

Red wines can be near opaque on release, and it is only by holding it against a white background that you can pick up the colour at the rim of the wine. In time the colour begins to fade, and the wine can become more tawny and in time also picks up a brown edge.



WINE CRYSTALS (CLEAR SOLIDS IN THE WINE)

With temperature change the ability of the wine to hold dissolved tartaric acid changes and some of this acid can form as solid tartrate crystals. In white wine they sometimes appear like small crystals floating in the wine. They are totally harmless and are not detrimental to the wine in any way. As the wine warms they may disappear.

MOULD ON CORKS

Mould growing on the cork or under the capsule of a wine is not the cause of cork taint. This may indicate that a small amount of wine has leaked at some stage, or the wine has been exposed to particularly humid conditions. This mould on the cork will have no discernable effect on the wine.

CRUST AND SEDIMENT IN WINES

All wines contain grape solids. The size and quantity of these grape solids can vary greatly from wine to wine. The vast majority of white wines commercially available today undergo fine filtration, and that being the case it is rare that a crust or sediment will form.

However with red wines many winemakers adopt the practice of minimal filtration, arguing that these natural grape solids contain colour and flavour. In a young red such solids may be imperceptible as they are still in suspension in the wine. Over time these solids precipitate out of suspension and can form as a crust on the side of the bottle, or sediment in the bottom of a bottle. These deposits are totally harmless, and just a by-product of the natural process of winemaking. With such wines it is advisable to handle the wine very gently to avoid stirring the sediment back up into the wine, and carefully decant it prior to serving.

Campbells Wines

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