



THE BARKLY DURIF 2012

THE GRAPES

Durif from our Rutherglen vineyard.

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.
- Julie Campbell

TASTING NOTES

Colour Dense opaque red with aged brick hues.

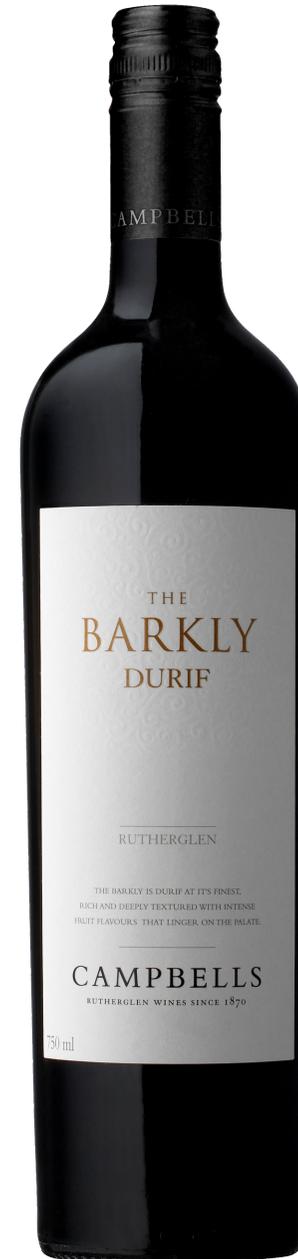
Bouquet Rich spiced dark plum fruit with lifted notes of black pepper, cloves and seamless oak.

Palate Juicy plum and mulberry fruit form the base of the palate with oak adding texture, length and weight. Cloves, bramble and ironstone add complexity and compliment the finely grained tannins.

Serving Suggestions A rich and powerful wine that is structured, balanced, and yet maintains a certain elegance. Enjoy with a juicy eye fillet of beef or slow cooked lamb or beef dishes.

Cellaring This wine has been carefully cellared for a decade and has reached its peak drinking window now, or over the next two years.

Date tasted January 2022.



PRODUCTION

Alc. 14%
T.A. 5.9g/l
pH 3.6

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.



BOBBIE BURNS SHIRAZ 2015

THE GRAPES

Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

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

TASTING NOTES

Colour	Dense dark red, tending to brick.
Bouquet	Complex, integrated aroma of dark plums and blackberries melded with black pepper, anise with a spicy oak lift.
Palate	A smooth fill bodied rich experience with layers of plum, blackberry and mulberry fruit, fine tannins and complementary liquorice, mocha and ironstone. Beautiful drinking now as it reaches middle age, and for a few years yet.
Serving Suggestions	Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.
Cellaring	Our long history with this wine suggests it will continue to develop in the bottle for a further 3 to 5 years.
Date tasted	July 2021.



PRODUCTION

Alc.	14.5%
T.A.	6.1g/l
pH	3.60

The favourable 2015 growing season produced a Bobbie Burns Shiraz with incredible depth and concentration of fruit flavours.

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.



BOBBIE BURNS SHIRAZ 2016

THE GRAPES

Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

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

TASTING NOTES

Colour	Deep, dark red with developing brick hues.
Bouquet	The aroma opens up with dark berries and plums perfectly integrated with notes of black pepper. A hint of subtle oak sits in the background.
Palate	This wine is full bodied with dark berries and luscious ripe plum fruit, beautifully balanced with layers of fine tannin and complementary notes of liquorice, ironstone and cocoa. A wonderful vintage that is drinking well now but will also reward further careful cellaring.
Serving Suggestions	Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.
Cellaring	Our long history with this wine suggests it will continue to develop in the bottle for a further 5 years.
Date tasted	January 2022



PRODUCTION

Alc.	14.5%
T.A.	6.5g/l
pH	3.57

The favourable 2016 growing season produced a Bobbie Burns Shiraz with incredible depth and concentration of fruit flavours.

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.



RIESLING 2016

THE GRAPES

Riesling from our Silverburn vineyard adjacent to the winery.

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

TASTING NOTES

Colour	Brilliant, pale yellow gold.
Bouquet	Classic varietal characters of lime zest and wild herbs with underlying wet slate.
Palate	This wine builds flavour in the mouth, with vibrant lime and gooseberry fruit balanced with a lovely aged, toasty finish from several years bottle age.
Serving Suggestions	Enjoy with freshly shucked oysters, or flash fried salt and pepper calamari.
Cellaring	This wine is drinking beautifully now, and is at the peak of its development.
Date tasted	January 2022



PRODUCTION

Alc.	11%
T.A.	6.7g/l
pH	3.11

Vintage 2016 provided near perfect growing conditions with good winter rains followed by Rutherglens renowned Indian summer. These conditions have produced an elegant wine, with varietal character and crisp acidity.

The fruit was picked in mid-February, early in the morning to keep the fruit as cold as possible. Only the lightly pressed juice was captured to produce pristine juice high in acidity and without phenolics. The juice was fermented in stainless steel with a neutral yeast and temperature controlled to preserve aromatics.



MALBEC

2017

LIMITED RELEASE

THE GRAPES

All from our Silverburn vineyard in Rutherglen.

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

TASTING NOTES

Colour	Medium red with brick red tints.
Bouquet	Lift of pretty bramble with hints of cherry and herbs. There is just a touch of complex forest floor, dusty oak, herbs and tobacco characters from the subtle barrel treatment.
Palate	The palate is lifted with wild berry fruit and notes of spice lifting the full fruit on the palate, with some more rustic and earthy notes behind. The fine tannin profile sits in check alongside the fruit in this delicious definition of Malbec.
Serving Suggestions	Enjoy with crispy skinned roast duck or BBQ lamb cutlets.
Cellaring	Our 2017 Malbec is vibrant and fresh and is eminently drinkable in its youth. However our history with this unique varietal suggests up to 2 years in the cellar will not go unrewarded.
Date tasted	January 2022



PRODUCTION

Alc.	12.5%
T.A.	6.0g/l
pH	3.50

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.



RUTHERGLEN DURIF 2017 LIMITED RELEASE

THE GRAPES

Durif grapes from our Rutherglen vineyards.

Our Rutherglen Durif, made from the original Durif of Rutherglen clone, is a rare variety that flourishes in Rutherglen. Durif is renowned for its powerful tannins and usually requires some bottle age prior to drinking. However, our Rutherglen Durif has been carefully nurtured, through the use of sophisticated winemaking techniques, to produce a wine able to be enjoyed either while young.
- Julie Campbell

TASTING NOTES

Colour Deep red with brick red notes hinting at some age.

Bouquet Intense, brooding primary notes of deep, dense black plum fruit and blackberry.

Palate A powerful and rich full bodied wine, with dark plum fruits coming to the forefront to fill the mouth. These characters slowly give way to the texture of the wine which provides a fine dry tannin grip and balance, leading into a lovely fruit finish.

Serving Suggestions The Rutherglen Durif 2017 is an intensely rich and concentrated wine. Delicious to enjoy now with full flavoured char grilled meats.

Cellaring Enjoy now or be rewarded with cellaring of up to 4 years.

Date tasted January 2022



PRODUCTION

Alc. 14.5%
T.A. 6.0g/l

Fruit was harvested in April and fermented on skins for 7 days. The wine then spent 18 months in French and American Puncheons prior to bottling.



BOBBIE BURNS SHIRAZ 2019

THE GRAPES

Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

A Rutherglen icon - showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity. For fifty years now, Bobbie Burns Shiraz has enjoyed a reputation for being of consistently high quality. This 50th vintage is a cracking example of the style we seek for our Bobbie Burns Shiraz.
- Julie Campbell

TASTING NOTES

Colour	Deep ruby red, crimson tints.
Bouquet	The nose is full and lifted, brimming with black plums, complexed with star anise, dark chocolate and soft vanillin oak.
Palate	A powerful wine, exploding with flavour of summer pudding, blackberries and spiced plums. Smooth and seamless, supported by subtle French oak and vibrant silky tannins to finish.
Serving Suggestions	Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.
Cellaring	Cellar up to 2040.
Date tasted	March 2021.



PRODUCTION

Alc.	14.5%
T.A.	6.2g/l
pH	3.53

The dry winter and heat spikes through the summer growing season have produced a wine with incredible depth and concentration of fruit flavours.

After fermentation on skins for seven to ten days using open hand plunged vats and closed fermenters, this wine was subsequently aged for a period of 18 months in a mixture of new to three year old premium French and American barrels.



CABERNETS 2019 LIMITED RELEASE

THE GRAPES

59% Cabernet Sauvignon, 39% Ruby Cabernet, 2% Shiraz.

Grapes for this wine come from our Silverburn and our Grahams vineyard, both close by our winery in Rutherglen.

*Our unique blend, with Cabernet Sauvignon providing the backbone of dark fruits, Ruby Cabernet the bright and lifted aromas, and a touch of Petit Verdot for added length and fine tannins.
- Julie Campbell*

TASTING NOTES

Colour Deep red.

Bouquet Ripe blackcurrant and blackberry fruit on the nose with aged oak offering complexity.

Palate This medium bodied wine shows plump blackberries at the forefront, a smooth and balanced mid palate gradually gives way to fine supple tannins coated with rich fruit for a long satisfying finish. An age worthy wine that will reward careful cellaring.

Serving Suggestions Our 2019 Limited Release Cabernets is fresh and fruit driven but with enough weight and tannin to match with a hearty slow cooked lamb shank or a generous wedge of crumbly parmesan.

Cellaring Enjoy now or cellar for up to 10 years.

Date tasted April 2021.



PRODUCTION

Alc. 14.0%
T.A. 6.0g/l
pH 3.54

Our separate blocks of Cabernet Sauvignon and Ruby Cabernet are fermented in stainless steel, spending up to two weeks on skins before pressing off for malolactic fermentation and barrel maturation and eventual blending to ensure the right balance.



RUTHERGLEN DURIF 2019 LIMITED RELEASE

THE GRAPES

Durif grapes from our Rutherglen vineyards.

*Our Rutherglen Durif, made from the original Durif of Rutherglen clone, is a rare variety that flourishes in Rutherglen. Durif is renowned for its powerful tannins and usually requires some bottle age prior to drinking. However, our Rutherglen Durif has been carefully nurtured, through the use of sophisticated winemaking techniques, to produce a wine able to be enjoyed either while young.
- Julie Campbell*

TASTING NOTES

Colour	Rich, vibrant deep red.
Bouquet	Intense, primary black plum fruit, graphite, rich caramel and nutty oak.
Palate	A powerful and rich, full bodied wine, with ripe black plums at the forefront to fill the mouth. Smooth mid palate weight, warm spice and chocolate/mocha oak integration. Balance is provided by grippy fine tannins typical of Durif. Paraphrasing Napoleon - this Durif is an iron fist wrapped in a velvet glove.
Serving Suggestions	The Rutherglen Durif 2019 is an intensely rich and concentrated wine. Delicious to enjoy with full flavoured char grilled meats, rib eye.
Cellaring	Whilst young it is best to decant or aerate for an hour or so to let the wine breathe. Cellar for up to 10 years,
Date tasted	October 2021.



PRODUCTION

Alc.	14.0%
T.A.	6.1g/l
pH	3.57

Fruit was harvested through March and April and fermented on skins for 10 days. The wine then spent 18 months in French and American Puncheons prior to blending and bottling.



SHIRAZ DURIF 2019

THE GRAPES

Shiraz (82%), Durif (14%) and Tempranillo (4%) from our Rutherglen vineyards.

*Our Shiraz Durif is a blend of two grape varieties synonymous with Rutherglen. Shiraz provides the full berry flavours and Durif, the ironstone backbone.
- Julie Campbell*

TASTING NOTES

Colour	Deep, dense red with hints of purple.
Bouquet	An attractive bright & lifted nose with dark plum fruit at the front and hints of integrated French oak.
Palate	This medium bodied wine is easy drinking and showcases excellent balance. Sweet plum fruit comes through offering a smooth fresh mouth feel. The Durif in the blend offers that signature grip whilst also adding dark cherry and earthy ironstone flavours.
Serving Suggestions	The ideal wine to share with family and friends at a BBQ or with wood fired pizza.
Cellaring	This wine will continue to develop over the next two to five years with careful cellaring.
Date tasted	September 2021.



PRODUCTION

Alc.	14.5%
T.A.	6.0g/l
pH	3.57

Fruit was harvested early in March and fermented on skins for seven to eight days. After pressing the wine was matured for 15 months using French oak before blending and bottling.



TEMPRANILLO

2019

LIMITED RELEASE

THE GRAPES

Tempranillo from the Rutherglen region.

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

TASTING NOTES

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.
Serving Suggestions	Aromatic, medium bodied, and brimming with fresh plummy fruits, our Tempranillo 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.
Cellaring	Cellar for up to five years.
Date tasted	October 2020.



PRODUCTION

Alc.	14%
T.A.	6.0g/l
pH	3.258

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



CHARDONNAY 2021 LIMITED RELEASE

THE GRAPES

Chardonnay grown in our Rutherglen vineyards.

Made in the Burgundian style from our best parcels of chardonnay fruit. Barrel fermentation in French oak cask and puncheons with weekly stirring of the yeast less provides a wine of complexity and significant aging potential.
- Jules Campbell

TASTING NOTES

Colour	Brilliant, pale straw.
Bouquet	Lifted peach and nectarine fruit balanced by sweet toasty oak.
Palate	Soft, full and rich peach palate which first and foremost champions a rich, stone fruit Chardonnay fruit profile. Subtle cask and barrel fermentation provides good oak depth, leading to a lengthy yet balanced finish.
Serving Suggestions	Chardonnay is enjoying a resurgence at present and this wine is sure to please! The perfect pairing for a creamy chicken spaghettini or a garlic butter baked salmon.
Cellaring	This wine is perfectly integrated for enjoyment now or reward yourself with further cellaring and enjoy in 5 to 8 years.
Date tasted	January 2022.



PRODUCTION

Alc.	13.7%
T.A.	5.7g/l
pH	3.39

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.



CHARDONNAY 2021

THE GRAPES

Chardonnay grown in our Rutherglen vineyards.

*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*

TASTING NOTES

Colour	Brilliant clarity, pale yellow, youthful green tints.
Bouquet	White peach and a 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.
Serving Suggestions	A fruit driven Rutherglen Chardonnay, from a great vintage for depth of flavour and varietal definition. Enjoy with chicken and peach salad or seafood linguine.
Cellaring	Enjoy now or over the coming three years.
Date tasted	September 2021.



PRODUCTION

Alc.	13.5%
T.A.	5.8g/l
pH	3.22

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.



FIANO

2021

LIMITED RELEASE

THE GRAPES

Fiano grapes from Campbells Rutherglen vineyard.

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.
- Jules Campbell

TASTING NOTES

Colour	Brilliant, pale yellow, straw.
Bouquet	A lifted nose of citrus blossom, stone fruits & 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.
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.
Cellaring	Enjoy now or within the next three years.
Date tasted	January 2022.



PRODUCTION

Alc.	14.4%
T.A.	8.3g/l
pH	3.14

The grapes were harvested in the cool hours of the morning and crushed straight to press. Only a free run fraction was taken with a light clarification before fermentation. The juice was inoculated with a cultured yeast to maximise the varietal character and aromatics. The wine fermented 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 10 months to increase the mouthfeel and palate weight.



MARSANNE VIOGNIER ROUSSANNE 2021 LIMITED RELEASE

THE GRAPES

Marsanne 35 %, Viognier 34 % and Roussanne 31% from Campbells Rutherglen vineyards.

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.
- Julie Campbell

TASTING NOTES

Colour	Pale, brilliantly clear, light yellow/green.
Bouquet	Lifted stonefruit, apricot, lightly toasted oak.
Palate	Medium bodied, this wine has a mouthfilling palate showcasing flavours of fresh juicy apricot/stonefruit characters, crisp midpalate and zingy acid, with a spicy, grippy finish.
Serving Suggestions	A perfect match with flathead tails and aioli.
Cellaring	Enjoy now or over the coming five years.
Date tasted	January 2022.



PRODUCTION

Alc.	13.6%
T.A.	7.1g/l
pH	3.14

Fruit was harvested at optimal ripeness and fermented at 14°C to retain the inherent character of each varietal. The wine was 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.



RIESLING 2021

THE GRAPES

Riesling sourced from two 40 year old blocks in our Silverburn vineyard adjacent to the winery.

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

TASTING NOTES

Colour	Pale straw with green hints.
Bouquet	Notes of lemon and lime citrus fruit, with elderflower and honeysuckle highlights to create a delicate yet inviting bouquet.
Palate	A delicate, light weight wine that offers lime fruit and lemon barley sugar on the front palate. The smooth middle palate flows through to a refreshing finish with crisp green apple acidity.
Serving Suggestions	This vintage provided grapes with distinctive varietal character and lovely ripe lime. Crisp and dry with white flower notes. Perfect partner for a carpaccio of king fish or a quick fried dish of calamari.
Cellaring	Enjoy whilst young and fresh or cellar for 5 to 8 years.
Date tasted	October 2021.



PRODUCTION

Alc.	12.5%
T.A.	6.0g/l
pH	3.24

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.



TREBBIANO 2021

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.

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

TASTING NOTES

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 Jonathan apples, ripe pear, citrus fruit and delicate blossom. Impressive balanced acidity leads to a crunchy finish.
Serving Suggestions	Typically Italian in style our 2021 Trebbiano has been made with food in mind. Enjoy with seared scallops or serve well chilled on its own as the perfect aperitif.
Cellaring	Enjoy in its youth or over the next two to three years
Date tasted	October 2021.



PRODUCTION

Alc.	13.5%
T.A.	6.2g/l
pH	3.25

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.



CAMPBELLS
OF RUTHERGLEN

CLASSIC RUTHERGLEN MUSCAT

CLASSIFICATION: CLASSIC

THE GRAPES

Muscat à Petits Grains Rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

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 which is only applied to the classified wines of the region.

The "Muscat of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

- Julie Campbell

TASTING NOTES

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.
Serving Suggestions	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.
Cellaring	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.



PRODUCTION

Alc. 17.5%
Bé 13.5°

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.



CLASSIC RUTHERGLEN TOPAQUE

CLASSIFICATION: CLASSIC

THE GRAPES

Muscadelle from Campbells
Rutherglen vineyards.

*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 Topagues of Rutherglen bear a mark of authenticity which is only applied to the wines of the region. The "Topaque of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.
- Julie Campbell*

TASTING NOTES

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.
Serving Suggestions	Perfect with fresh fruit, sticky date pudding or freshly brewed coffee and fine chocolates.
Cellaring	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.



PRODUCTION

Alc. 17.5%
Bé 10.5°

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.



RUTHERGLEN MUSCAT

CLASSIFICATION: RUTHERGLEN

THE GRAPES

Muscat à Petits Grains Rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

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 which is only applied to the classified wines of the region. The "Muscat of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.
- Julie Campbell

TASTING NOTES

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.
Serving Suggestions	Excellent chilled as an aperitif or with strong cheeses, plum pudding or after dinner with freshly brewed coffee.
Cellaring	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.



PRODUCTION

Alc. 17.5%
Bé 12°

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.



CAMPBELLS
OF RUTHERGLEN

THE GRAPES

Muscadelle from Campbells
Rutherglen vineyards.

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. Topagues of Rutherglen bear a mark of authenticity which is only applied to the classified wines drawn from the vineyards of the region. The "Topague of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.
- Julie Campbell

RUTHERGLEN TOPAQUE

CLASSIFICATION: RUTHERGLEN

TASTING NOTES

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.
Serving Suggestions	A heavenly match with honeycomb ice cream, fruit based desserts, soft cheeses, chilled as an aperitif or as an after dinner drink with coffee.
Cellaring	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.



PRODUCTION

Alc. 17.5%
Bé 10.5°

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.



CAMPBELLS
OF RUTHERGLEN

THE EMPIRE

NV

THE GRAPES

100 % shiraz.

TASTING NOTES

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.

Serving Suggestions Serve with fine coffee, blue cheeses and rich chocolate.

Cellaring 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.



PRODUCTION

Alc. 17.5%
Bé 5.0°

Fermented on skins until the desired sweetness level was reached and then drained and fortified. Lengthy maturation in small oak casks.

*A late bottled vintage style which shows the level of fruit flavours typical of Rutherglen to advantage.
- Julie Campbell*