



# BOBBIE BURNS SHIRAZ MAGNUM 2017

## 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, this wine will age gracefully for 20+ years in this extra-large format. This 48th vintage of Bobbie Burns Shiraz is a fine example of the Campbells of Rutherglen style.  
- Julie Campbell*

## TASTING NOTES

Colour Dense, dark red.

Bouquet In the magnum format the wine is showing rich, lifted blackberry and plum fruit, with a hint of oak char in the background.

Palate This wine is full bodied with powerful characters of dark berries and ripe plum fruit, beautifully balanced with layers of fine, dry tannin and complementary notes of liquorice, ironstone and spice. A wonderful vintage that is drinking well now and will also reward 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 over 12 years.

Date tasted December 2022.



## PRODUCTION

Alc. 14.9%  
T.A. 6.5g/l  
pH 3.52

The favourable 2017 growing season produced a Bobbie Burns Shiraz with incredible depth and concentration of fruit flavours.

After fermentation on skins for seven to ten days using closed 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.