



CAMPBELLS

Rutherglen Muscat NV

Four generations of winemaking excellence

TASTING NOTES

Bright amber, golden hues with copper hints. The nose reveals fresh raisin fruit backed by a hint of fortifying spirit and aged-oak characters. The palate is luscious and mouth-filling with raisin fruit followed by a long finish.

VINIFICATION

The wine is blended into modified soleras, to maintain a consistent house style when combined with wines from previous vintages—some more than 30 years old.

N/V

This unctuous dessert wine was developed by pioneer winemakers, who discovered that the fruit of the Muscat a Petit Grains Rouge produced a wonderful wine when exposed to the long, dry growing season of the Rutherglen region. Each season grapes are picked after prolonged ripening (average vine age is between 20 and 25 years old) to ensure maximum sugar levels and raisin character.

VINEYARDS

The grapes were entirely sourced from Campbells' family owned and managed vineyards located in Rutherglen in North East Victoria, Australia. Rutherglen's cold, frosty winters with good rains, warm-to-hot, dry summers and long, mild, dry autumns allow for steady and full grape maturation.



WINEMAKER:	Colin Campbell
BLEND:	100% Muscat (Petit Grains Rouge)
ALCOHOL CONTENT:	17%
TOTAL ACIDITY (G/L):	4.8
PH:	3.96
RESIDUAL SUGAR (G/L):	230
APPELLATION:	Rutherglen
SIZE:	375ml
FOOD PAIRINGS:	Excellent as an aperitif or with strong cheeses, , plum pudding or after dinner with freshly brewed coffee.