



## CAMPBELLS

Bobbie Burns Shiraz 2006

*Four Generations of Winemaking Excellence*

### TASTING NOTES

Displays aromas of intense plum, and raspberry fruit with hints of licorice, ground spice and cedar. A rich, mouthfilling palate of blood plum and dark berry fruits. Offers hints of aniseed and dark chocolate through the mid palate, with a framework of fine tannins and subtle oak providing structure.

### VINIFICATION

Once in the winery, the wine was left on skins for seven days, pumped over during fermentation and then racked to barrel. Barrels are a mix of French and American oak aged between 1—5 years.

### VINTAGE

Good September and October rains once again ensured a satisfactory budburst across all varieties. Low rainfall in December allowed the ground to dry out thereby retaining smaller than average berry sizes. The resultant 2006 vintage produced some outstanding red wines with generous aromas and flavors, with this wine being one of them.

### VINEYARDS

The grapes are primarily sourced from Campbells' family owned and managed Bobbie Burns vineyards. The soils are mainly red clay loam with some sandy clay and grey loam overlaying clay subsoil.



<b>WINEMAKER:</b>	Colin Campbell
<b>BLEND:</b>	100% Shiraz
<b>ALCOHOL CONTENT:</b>	14.5%
<b>TOTAL ACIDITY (G/L):</b>	5.8
<b>PH:</b>	3.54
<b>RESIDUAL SUGAR (G/L):</b>	1.5 g/L
<b>BOTTLING DATE:</b>	April 2008
<b>APPELLATION:</b>	Rutherglen
<b>SIZE:</b>	750 mL
<b>FOOD PAIRINGS:</b>	Enjoy with hearty dishes such as slow braised beef on a wild mushroom rosti.