



# CAMPBELLS

Shiraz Durif 2005

*Four Generations of Winemaking Excellence*

## TASTING NOTES

Two classic Rutherglen varieties have been blended to produce this well-balanced, fruit driven wine. The Shiraz component contributes vibrant raspberry fruit and spice aromas, with the Durif adding violets and black cherry characters. The palate is laden with dense raspberry, dark chocolate and black cherry fruit, with the key component, Durif, adding richness and fine chalky tannins.

## VINIFICATION

Fruit was harvested early in March and then fermented on skins for approximately seven days. After blending, the wine was matured in French and American oak casks aged between 1—5 years.

## VINTAGE

Good early spring rains ensured an even budburst. The season was a difficult one due to rains in November, December and February tending to promote more than desirable foliage growth that needed trimming. Shiraz was one highlight with good color, full aromatics with good palate weight and flavor.

## 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:** 86% Shiraz  
14% Durif

**ALCOHOL CONTENT:** 14.5 %

**TOTAL ACIDITY (G/L):** 6.3

**PH:** 3.48

**RESIDUAL SUGAR (G/L):** 1.5 g/L

**BOTTLING DATE:** April 2008

**APPELLATION:** Rutherglen

**SIZE:** 750 mL

**FOOD PAIRINGS** Pairs well with a wide variety of foods, from simple pastas to full flavored meats and game.