



THE BARKLY DURIF 2017

THE GRAPES

Durif from 45 year old vines in our Silverburn 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	Deep, aged red, dense.
Bouquet	Deep and brooding, complex and balanced, with rich black plum fruit, supported by notes of oak char.
Palate	Ripe plummy fruit with a harmonious supple palate and integrated oak. An elegant wine with presence – the tannins are fine and coated with ripe fruit flavour for a smooth satisfying finish.
Serving Suggestions	Enjoy as a mature wine with braised beef ribs or beef bourguignon garnished with pearl onions and mushroom, served over creamy dauphinoise potatoes.
Cellaring	A restrained version of our iconic Barkly Durif that is structured, balanced and maintains a certain elegance. Aged in our cellars and released ready for you to enjoy now.
Date tasted	August 2025



PRODUCTION

Alc.	14.5%
T.A.	6.2g/l
pH	3.46

The 2017 release is a great example of what we strive to achieve with this iconic Rutherglen variety.

Select parcels of premium fruit were fermented on skins in closed fermenters for ten days and aged in new to 3 year old French puncheons for 27 months.