



MALBEC

2022

LIMITED RELEASE

THE GRAPES

All from our Silverburn vineyard in Rutherglen.

Malbec is a variety which has been grown continuously by the Campbell family for over 100 years. It consistently produces well-rounded, full flavoured and balanced wines. This wine is continuing proof of the quality and potential of Malbec in the Rutherglen region.
- Julie Campbell

TASTING NOTES

Colour	Bright, mid-red.
Bouquet	A rhubarb and red berry lift is evident on the nose, with dusty notes of herbs, tobacco leaf and soft oak.
Palate	Light-medium bodied, this is an approachable example of pure Malbec fruit; redcurrant, and rhubarb with fine silky tannins. There is also a smooth integrated older oak tone, which helps balance this young wine.
Serving Suggestions	Enjoy with crispy skinned roast duck or BBQ lamb cutlets.
Cellaring	Our 2022 Malbec is vibrant and fresh and is eminently drinkable in its youth. However our history with this unique varietal suggests up to 5 years in the cellar will not go unrewarded.
Date tasted	November 2023



PRODUCTION

Alc.	13.6%
T.A.	6.2g/l
pH	3.57
RS	0.54 g/L

Our Malbec was able to achieve full ripeness on the vine, uninhibited by rain or disease, so our resultant wine is full bodied for the style with plenty of tannin and flavor to balance. Fermentation in stainless with aging in seasoned oak.