CAMPBELLS
OF RUTHERGLEN

VIOGNIER 2023
LIMITED RELEASE



THE GRAPES

Viognier from Campbells Rutherglen vineyards.

Rutherglen is renowned for producing flavoursome wines from varietals originating from the Rhone Valley in France. Viognier provides intense stone fruit, usually apricot, flavours. This wine is a fine example of freshly picked fruit and careful maturation to deliver a full spectrum of flavours and texture in harmonious balance.
- Julie Campbell

TASTING NOTES

Colour	Brilliantly clear, light straw.
Bouquet	Lifted orchard blossom and ripe apricot, with lightly toasted oak.
Palate	Medium bodied, this wine has a mouth filling palate showcasing flavours of fresh juicy apricot, stonefruit and citrus characters, a creamy midpalate from extended lees contact, and a spicy, toasted finish.
Serving Suggestions	A perfect match with flathead tails and aioli.
Cellaring	Enjoy now or over the coming three years.
Date tasted	January 2024.

PRODUCTION

Alc.	13.2%
T.A.	6.6 g/L
pH	3.30
RS	0.50 g/L

Fruit was harvested at optimal ripeness and fermented cool at 14°C to retain the inherent stonefruit character. The wine was matured in a mix of one and three year old French oak barrels and carefully blended just prior to bottling to attain a wine with perfect balance and complexity.