



MALBEC

2024

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 notes of old leather, dried herbs, tobacco leaf and lightly toasted oak.
Palate	Medium bodied, this is an approachable example of pure Malbec fruit; redcurrant, bramble and rhubarb with fine grippy tannins. There is also a smooth integrated older oak tone, which helps balance this young wine.
Serving Suggestions	Enjoy with a grain fed beef rib eye topped with blue cheese and mustard tossed roast kipfler potatoes.
Cellaring	Our 2024 Malbec is vibrant and fresh and is eminently drinkable in its youth. However our history with this unique varietal suggests up to 8 years in the cellar will not go unrewarded.
Date tasted	January 2026



PRODUCTION

Alc.	13.0%
T.A.	6.3 g/l
pH	3.53
RS	0.14 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. Seven day fermentation in stainless followed by 18 months aging in seasoned oak.