



MARSANNE VIOGNIER ROUSSANNE 2024 LIMITED RELEASE

THE GRAPES

Marsanne 35 %, Viognier 34 % and Roussanne 31% 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 flavours, Roussanne gives texture and Marsanne the crisp acidity. This wine is a fine example of a classic blend that delivers a full spectrum of flavours and texture all in harmonious balance.
- Julie Campbell

TASTING NOTES

Colour	Brilliantly clear, medium yellow sapphire.
Bouquet	Lifted stonefruit, apricot, lightly toasted oak.
Palate	Medium bodied, this wine has a mouthfilling palate showcasing flavours of ripe, juicy apricot & stonefruit characters, a crisp midpalate with a balanced oak finish.
Serving Suggestions	A perfect match with pan roasted salmon, herbed creme fraiche and creamy parsnip puree.
Cellaring	Enjoy now or over the coming four years.
Date tasted	January 2025



PRODUCTION

Alc.	13.6%
T.A.	7.1g/l
pH	3.14

Fruit was harvested at optimal ripeness and fermented at 14°C to retain the inherent character of each varietal. 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.