CAMPBELLS
OF RUTHERGLEN

RUTHERGLEN DURIF 2024



THE GRAPES

Durif grapes from our Rutherglen vineyards.

Our Rutherglen Durif, made from the original Durif of Rutherglen clone, is a rare variety that flourishes in Rutherglen. Durif is renowned for its powerful tannins and usually requires some bottle age prior to drinking. However, our Rutherglen Durif has been carefully nurtured, through the use of sophisticated winemaking techniques, to produce a wine able to be enjoyed either while young.
- Julie Campbell

TASTING NOTES

Colour	Dense deep Red.
Bouquet	Rich red and black plums with lifted raspberry, violet and oak highlights.
Palate	A rich, full bodied wine, with ripe black plums at the forefront to fill the mouth. Smooth mid palate weight complexed with ironstone, spice and chocolate/mocha oak integration. Balance is provided by fine tannins typical of Durif in its youth.
Serving Suggestions	The 2024 Rutherglen Durif is a smooth refined yet youthful version of Durif. Delicious to enjoy with full flavoured char grilled meats, rib eye.
Cellaring	Ready to drink immediately upon release showcasing the power of youthful Durif, this wine will also cellar well for 5 - 8 years.
Date tasted	March 2026

PRODUCTION

Alc.	14.8%
T.A.	6.6 g/L
pH	3.46
RS	0.98 g/L

Fruit was harvested through March and April and fermented on skins for 10 days. The wine then spent 18 months in French and American oak puncheons prior to blending and bottling.