



TEMPRANILLO 2024

THE GRAPES

Tempranillo from our Silverburn vineyard.

Tempranillo is an exciting addition to Campbells Limited Release range. Given its Spanish origins, the Tempranillo flourishes in Rutherglen's similar continental climate.
- Julie Campbell

TASTING NOTES

Colour	Bright, mid red.
Bouquet	Lifted and bright fruit with red cherry fruit aromas, with added complexity from subtle oak treatment.
Palate	Vibrant red fruits, brambleberries and sour cherries on the front palate offer freshness, leading through to a mid palate of balanced acidity. The finish shows typically silky tannins coated with fruit for a satisfying light to medium bodied wine.
Serving Suggestions	A versatile food wine, try pairing with freshly shaved Jambon Iberico and Manchego cheese tapas. Alternatively a crispy skinned duck breast with dutch carrots, sauteed spinach and date infused jus.
Cellaring	Aromatic, and brimming with fresh cherry fruits, our Tempranillo has plenty of drink now appeal, however it can also be cellared for up to 5 years.
Date tasted	March 2026.



PRODUCTION

Alc.	14.4 %
T.A.	7.0 g/L
pH	3.58
RS	0.28 g/L

Tempranillo is typically the first red to ripen, and this batch was picked at the very start of Autumn. This Tempranillo was matured in 2nd use French and American oak puncheons, before final blending and bottling in July 2025.