



CAMPBELLS
OF RUTHERGLEN

THE SIXTIES BLOCK WHITE 2024

THE GRAPES

An eclectic field blend from Campbells Rutherglen vineyards including Colombar, Viognier, Roussanne, Chenin Blanc, Chasselas, Peverella, Muller Thurgau, Riesling, Semillon, Sylvaner and Chardonnay.

Created from old vines in our experimental vineyard block this complex wine is designed as an accompaniment in style to our iconic Sixties Block red wine.

A totally unique one-off special to help celebrate our 155th anniversary of winemaking and the diversity of Rutherglen fruit.
- Julie Campbell

TASTING NOTES

Colour	Brilliant, Medium yellow.
Bouquet	Ripe white fruits, apple, pear, nectarine and citrus blossom combine with a spicy oak lift.
Palate	A complex, taut palate highlighted by texture and minerality. Smooth fruit, a creamed soda mid-palate, warm spicy oak and slight salinity leading to a crisp moreish finish.
Serving Suggestions	A perfect match for all cold seafood driven tapas, such as Mussels Escabeche, white anchovies crostini, or warm dishes such as salt cod croquettes, or a appatiser of crunchy sea salt sprinkled Fritto Misto with Meyer lemon aioli.
Cellaring	Enjoy now or over the next couple of years.
Date tasted	February 2025



PRODUCTION

Alc.	12.3%
T.A.	7.3 g/L
pH	3.22
RS	1.05 g/L

Harvested on the 6th March, berry samples from each of 17 varieties were regularly tasted before the decision to pick. Six rows did not make the cut. Gentle handling through the winery and a cool ferment preserved the delicate flavours. A year long maturation in used French barriques and puncheons helped emphasise the texture and fruit in this unique blend.