



APERIRE 2025

THE GRAPES

83% Muscadelle
13% Gewurz
2% Chardonnay
2% Riesling
from Campbells Silverburn vineyard.

*Easy drinking, lower alcohol, semi
sweet aperitif or light summer
dessert wine.*

*The name Aperire:
from the Latin verb to open.
To Open a bottle, to open a meal, to
open a conversation.*

- Julie Campbell

TASTING NOTES

Colour	Brilliant, bright gold.
Bouquet	Lifted field blossoms, tropical fruits and Seville orange marmalade.
Palate	A luscious palate on entry, from the sweet Muscadelle stonefruit characters to tropical papaya from the Gewurztraminer and fine tuned additions of Chardonnay and Riesling to give a finessed texture and dry finish.
Serving Suggestions	Styled as a unique aperitif or semi-sweet way to finish dinner, best enjoyed with fruit & soft cheeses, rich gamey charcuterie and pate with fig jam and crackers or a lemon pannacotta dessert.
Cellaring	Enjoy now.
Date tasted	November 2025



PRODUCTION

Alc.	11.5 %
RS	30g/L
pH	3.26
TA	6.9 g/L

Developed from a 2025 winemaking trial batch, styled as an early picked “orange” wine. Featuring experimentation with a wild yeast ferment to showcase natural characteristics and a lower sugar / alcohol conversion. The skin contact and oxidation management adds colour and texture from skin tannins and phenolics. This small-scale white wine was made using red fermentation techniques, crushed by foot and hand plunging of the skins/cap.