



# TREBBIANO 2025

## THE GRAPES

Trebbiano from Campbells Rutherglen vineyards. Little known in Australia, Trebbiano is the most widely planted grape in Italy, where it is used in a wide range of regional wines and styles. The most distinctive features of this grape are its long ripening period and its ability to retain high acid levels to maturity. These features require a warm and dependable autumn to enable the grapes to reach their full potential.

*A late ripening variety that reaches its full potential over the long ripening period at Rutherglen. It is able to develop slowly to full flavour and still retain crisp acidity.*  
- Julie Campbell

## TASTING NOTES

Colour	A youthful pale straw with green hues.
Bouquet	Lifted orchard fruits and wildflower meadow spring florals
Palate	This vibrant wine is layered with a complex flavour blend of Jonathan apples, beurre bosc pear, citrus and nectarine fruit. The well balanced acidity highlights the generous textural finish.
Serving Suggestions	Typically Italian in style our 2024 Trebbiano has been made with food in mind. Enjoy with pan fried barramundi over saffron pearl cous cous or a bbq king prawn and haloumi rocket salad with creamy mustard dressing.
Cellaring	Enjoy in its youth or over the next year or two.
Date tasted	September 2025.



## PRODUCTION

Alc.	13.2 %
T.A.	6.7 g/L
pH	3.21
RS	0.08 g/L

Four tonnes of fruit was hand harvested at the break of dawn on a crisp morning in early March and the free run juice quickly clarified and fermented under careful temperature control. Bottled early without any oak maturation to retain all the fresh lively fruit aromas and flavours.