



THE BARKLY DURIF 2018

THE GRAPES

Durif from 45 year old vines in our Silverburn vineyard.

The Barkly is what we believe Durif from the Rutherglen Wine Region should be. Unquestionably, it is Durif at its finest. Campbells only release The Barkly in years when vintage conditions are exceptional for Durif.
- Julie Campbell

TASTING NOTES

| | |
|---------------------|--|
| Colour | Deep red, dense. |
| Bouquet | Juicy ripe black plum fruit, with lifted violets supported by lightly charred oak. |
| Palate | Big and bold plummy fruit with a smooth and supple mid palate. The ripe tannins are fine and controlled, beautifully balanced by subtle oak integration. |
| Serving Suggestions | Enjoy as a younger wine with a juicy rare rib eye fillet steak, or cellar aged with slow cooked marinated ribs. |
| Cellaring | A big, bold and powerful wine that will reward careful cellaring and will drink well from now until 2035. |
| Date tasted | March 2023. |



PRODUCTION

| | |
|------|----------|
| Alc. | 14.8 % |
| T.A. | 6.0 g/l |
| pH | 3.50 |
| RS | 0.41 g/L |

The 2018 release is an excellent example of what we strive to achieve with this iconic Rutherglen variety.

Select parcels of premium fruit were fermented on skins in closed fermenters for ten days and aged in new to 3 year old French puncheons for 27 months.