



TREBBIANO 2023

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 spring florals carried on a refreshing sea breeze.
Palate	This vibrant wine is brimming with a fruit salad blend of Jonathan apples, ripe pear, citrus fruit and delicate blossom. Impressive balanced acidity leads to a textural finish.
Serving Suggestions	Typically Italian in style our 2023 Trebbiano has been made with food in mind. Enjoy with seared scallops or serve well chilled on its own as the perfect aperitif.
Cellaring	Enjoy in its youth or over the next year or two.
Date tasted	August 2023.

PRODUCTION

Alc.	13.8 %
T.A.	6.3 g/L
pH	3.35
RS	0.19 g/L

The grapes were harvested at the break of dawn on a crisp morning in late March and held for 2 hours of skin contact to enhance the texture of the wine. The free run juice was then fermented under strict temperature control. Bottled early without any oak maturation to retain the fresh lively fruit aromas and flavours.

