



THE BARKLY DURIF 2021

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	Dense dark red.
Bouquet	Juicy ripe black plum and cassis fruit, with light floral lift supported by lightly charred oak.
Palate	Full bodied ripe black plums and blackcurrant dominate the palate. Black licorice nuances followed up by fine chalky tannins, coated with ripe fruit and balanced with oak integration for a powerful lengthy finish.
Serving Suggestions	Enjoy now as a new release wine with a juicy rare rib eye fillet steak and bernaise sauce or roast bone marrow over char grilled sourdough and cornichons.
Cellaring	A stunning strong wine that will reward careful cellaring and will drink well anytime until 2035, matched with rich beef dishes.
Date tasted	December 2024



PRODUCTION

Alc.	14.5 %
T.A.	6.3 g/L
pH	3.47
RS	0.81 g/L

The 2021 release is an excellent example of what we strive to achieve with this iconic Rutherglen variety. Bold, powerful and full of fruit.

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 to moderate the inherent tannin load. Final blending and bottling during winter 2023.