



THE BARKLY DURIF 2016

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, dark red, dense, beginning to show aged brick notes.

Bouquet Rich dark plum fruit and violets, integrated with lightly charred oak.

Palate Ripe, rich fruit with a smooth and supple palate. Time has moderated the tannin profile along with fine integrated oak. This full bodied wine is a great example of our best aged Durif.

Serving Suggestions Enjoy as a matured wine with whole baked rib eye with roast bone marrow, triple cooked potatoes and mustard. Alternatively a rich venison cacciatore dish over creamy polenta.

Cellaring A rich and powerful wine that is structured, balanced and maintains a certain elegance. Drinking beautifully now or over the next few years.

Date tasted January 2025.



PRODUCTION

Alc. 15.5%
T.A. 6.7g/l
pH 3.45

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.