



THE BARKLY DURIF 2017

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.
Bouquet	Deep and brooding, complex and balanced, with rich black plum fruit, supported by notes of oak char.
Palate	Fresh and vibrant plummy fruit with a smooth harmonious supple palate and integrated oak. A powerful wine with a presence – the tannins are fine, grippy and coated with rich fruit for a smart clean finish.
Serving Suggestions	Enjoy as a young wine with a mushroom and olive pizza, or as a mature wine with braised beef ribs.
Cellaring	A rich and powerful wine that is structured, balanced and maintains a certain elegance. With this in mind this wine will reward cellaring for 10+ years.
Date tasted	October 2021.



PRODUCTION

Alc.	14.5%
T.A.	6.2g/l
pH	3.46

The 2017 release is a great 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.