

2018 MALBEC



Vineyard: Rockyfeller, Golden Mile

Blend: 88% Malbec and 12% Syrah

Alcohol: 14.8%

pH: 3.64

Total acid: 6.0g/l

Residual sugar: 0.9g/l

Harvested: October 2018

Bottled: 25th August 2020

Released: 30th April 2021

WINEMAKING

- hand harvested, 100% destemmed and sorted with the Pellenc
- small batch ferments took an average of 2 weeks
- cap management was conducted with pump-overs and punch-downs
- pressed off and transferred to 100% French barrels (7% new oak) for a 20 month maturation
- individual barrel selections were made, the wine was blended to tank, racked once and bottled unfiltered and unfined

TASTING NOTE

This vintage shows all the wonderful characters typical of a well-made, ripe Malbec - a beautiful deep purple, fine tannins and an abundance of flavours. The aromatic spectrum of boysenberries, blueberries and earthy notes on the nose leads to a luscious mouthfeel, brimming with dark fruits such as blackberries and prunes. Rich flavours of dried cherries, black olives and allspice with a hint of game meats lead to a long lingering finish. It is showing a wonderfully textured palate structure.

Go southern for a food pairing with a melt in your mouth beef brisket or a burger with mushrooms and a thin slice of local artisan melted blue cheese.

Easily enjoyable upon release, the 2018 Malbec may be cellared for up to 7 years from release.