

ESTD



1984

MOSS BROTHERS

MARGARET RIVER

FIDIUM

MALBEC

MARGARET RIVER | 2020

COLOUR

Deep red with a bright purple hue.

NOSE

Lifted aromatics of blackberry, plum, black cherry, and spice.

PALATE

A juicy and plush palate with firm tannins.

WINEMAKING

The fruit was machine harvested and gently crushed with rollers out. As a result, the fermenter retained many whole berries. The cool temperature of the fruit allowed a slow start to fermentation. The ferments were pumped over and plunged twice a day; temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was gently pressed and transferred to barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the correct amount of barrel maturation, the wine was fined then bottled.

FOOD PAIRING

Slow cooker Beef Brisket with BBQ Sauce.

VINTAGE NOTES

The 2020 Vintage was warm and dry, this created challenging conditions for canopy management and irrigation programs. Our viticulture team should be rewarded for their attention to detail. The resultant wine is an excellent example of Margaret River Malbec in a warm year.

QUICK NOTES

VINTAGE / 2020

WINEMAKERS / Rory Parks.

GRAPE VARIETY / 100% Malbec

BOTTLED / September 2021

GROWING AREA / Margaret River

ALC%/VOL / 14.5% v/v

TITRATABLE ACIDITY / 3.54g/l

PH / 5.58

CELLAR POTENTIAL / 3-8 years

OAK / French

MATURATION / 15 months

