

# DRIFTWOOD

MARGARET RIVER

ARTIFACTS

malbec

2021



## BLEND

86% Malbec, 12% Petit Verdot, 3% Cabernet Sauvignon.

## COLOUR

Deep violet red.

## AROMATICS

Plush ripe plums and mulberry jam harmonise with baking spices and roasted vanilla.

## PALATE

A fleshy full flavoured fruit filled palate with balanced acidity, subtle tannins, and a lovely finish.

## OAK MATURATION

20% new French oak barrels.

## AGEING POTENTIAL

Drink over next five to ten years.

## WINEMAKING

All fruit was selective machine picked in the cool of the early morning. The fruit was then destemmed without crushing and transferred into a static fermenter. Colour and phenolics were gently extracted using aerative and closed pump over techniques. The batch was co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank, the wine was transferred to a mixture of new and old French oak barriques for twelve months maturation. The wine was blended in early June 2022 before being filtered in preparation for bottling in late June 2022.

## VINTAGE 2021

Things were going smoothly until bamm... Another tropical downpour through early-March and we were racing to pick the softer skin red varieties like Malbec and Shiraz. All good, fruit was in and perfect. Like clockwork the systems were running beautifully.

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## WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 9<sup>th</sup> March

pH / 3.54    Titratable Acidity / 6.0g/L

Residual Sugar / 0.2 g/L    Alcohol / 14.0%

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