



TERRANU
W I N E S

2016 Clare Valley Malbec

Vintage Conditions

2016 has been acclaimed as one of the great vintages, with red wines benefiting from the excellent ripening conditions, providing extraordinary fruit flavours. Following a good growing season in 2014/15 and a short early vintage along with a relatively wet autumn, vines were 'stress free' going into winter 2015 allowing them to store extra nutrients and creating the potential for a better 2016 crop. Good rains fell at excellent times during the growing season with the absence of any spring frost. The timing of these rain events was the making of the exceptional 2016 vintage. There was just enough to delay ripening and allow the vines to 'destress', and not enough to cause any real disease pressure. Very mild conditions, along with a couple more well-timed small rain events meant that ripening slowed right down and allowed time to harvest vineyard parcels at their best. The quality of Shiraz and Riesling in general is outstanding with solid fruit quantities across all varieties.

Fruit Sourcing

Clare Valley, SA

Vinification

7-10 days on skins, pressing, racking and filtration

Oak Maturation

Oak staves and chips in stainless steel tank

Cellaring

Drink now or cellar for five or more years for added complexity.

Technical Details

Alc/Vol: 14.2%

pH: 3.57

Standard drinks: 8.4

Allergens: Contains Sulphites

Tasting Notes

Colour

Deep red with a bright purple trim.

Nose

A beautiful single-varietal wine with aromas of red plum fruit with hints of blueberry and an essence of sweet tobacco.

Palate

The 2016 Clare Valley Malbec showcases the region beautifully, delivering juicy and plush flavours of bright blueberry and mulberry fruits. A fine offering with robust structure, savoury notes of black olive.

