

of wilyabrup, margaret river





MALBEC
WILYABRUP/MARGARET RIVER / 2022

TASTING NOTES

Vibrant garnet in colour with dense aromatics of berry fruits and plum, dried orange peel and sweet oak notes. The bright, juicy, and generous palate is full of red fruits and well-integrated oak which gives a hint of vanilla. Fine tannin drives the wine through to a long, flavoursome finish.

VINTAGE REPORT

A wet winter and spring laid down great water reserves going into vintage 2022. A cool and wet spring meant a slow start with flowering and veraison tracking behind previous years, but the weather soon warmed up and ripening charged ahead. The cool start may have contributed to reduced yields in the whites, however, the warm, dry weather that came gave us great flavour concentration, particularly in the Sauvignon Blanc.

WINEMAKING REPORT

The fruit was harvested at optimum ripeness and transported directly to the winery, then the fruit was destemmed, crushed, and transferred to static fermenters. Once fermentation was complete it was pressed off skins and the wine was transferred to oak for maturation. After twelve months of maturation, the wine was blended, filtered, and bottled.

REGION Margaret River

BLEND Malbec 92% Cabernet Sauvignon 7% Petit Verdot 1%

ACIDITY 5.6 /L

ALCOHOL / VOLUME 14.0 %

STANDARD DRINKS 8.3

pH 3.58 g/L

WINEMAKER Kate Morgan



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HEATH ROAD

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