

NANNUP ESTATE

ROLLING HILLS

MALBEC 2019

NANNUP | WESTERN AUSTRALIA

TASTING NOTES

Dark magenta with a purple hue. Dark, brooding fruit, vanillin plum and spiced mulberry. Fleshy dark fruits with tight, powerful tannins guiding the juicy fruits to a long, plush finish.

WINEMAKING

Grapes were picked at optimal ripeness, crushed into stainless steel fermenters for alcoholic fermentation. The wine was matured with French oak for 12 months. It was fined and filtered before bottling.

FOOD PAIRING

Ideal with roast lamb or barbequed meat.

VINTAGE NOTES

The season started a few weeks later than usual in early February in the north of the region, and has stretched into early April, with our southernmost vineyards expected to be finished harvest by Easter. During the winter months we had good rain filling our soil profiles and a cool but quite dry spring. The early summer months of December and January continued to be cool delaying the phenology which resulted in the canopies maintaining excellent conditions through to harvest. Of note this year is the bird pressure across the region. It is the highest seen with virtually no blossom on the local Marri trees until virtually the end of the season.

QUICK NOTES

VINTAGE 2019

WINEMAKERS Ryan Aggiss

GRAPE VARIETY Malbec

BOTTLED Dec 2020

GROWING AREA Nannup

ALC %/VOL 14.0 % v/v

TITRITABLE ACIDITY 6.5 g/l

PH 3.72

CELLAR POTENTIAL 8+ years

OAK French. 30% new

MATURATION 16 months

