



MALBEC 2019

COLOUR

Deep dark red with a slight purple edge and brilliant clarity.

NOSE

Juicy blackberry, dark plum, rose petal and violet perfume lifts effortlessly from the glass. Delicate hints of milk chocolate and cedar together with subtle herbal/savoury notes add further layers of complexity and depth.

PALATE

Concentrated red and blackberry fruits fill the palate while ripe, elegant yet firm tannins add structure and texture. Fine cassis flavours linger in the mouth giving length and purity while a spicy/savoury note finishes the wine with finesse.

WINEMAKING

The fruit was gently machine harvested and processed into red fermenters where they are tenderly pumped over three times a day during fermentation to maximize colour extraction. Gentle handling of the fruit and wine ensures varietal character and freshness is maintained.

VINTAGE NOTES

Our 2019 vintage season started with a long and very wet winter recharging the soils with moisture and providing the vines with all the building blocks for the growing season to come.

Seasonal conditions were largely cool and mild. Lower minimum and maximum temperatures allowed the ripening season to be extended and slower. This Slower ripening allowed the red varieties to develop full flavour and the lack of heatwaves allowed our white fruit to retain their delicate aromatics. Our vineyard's prime location in the heart of Wilyabrup with cooling sea-breezes helped to minimise disease pressure. All this combined has produced some wines we are really excited about for V19.

TECHNICAL INFORMATION

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| Geographical Indication | Margaret River |
| Winemakers | Paul Dixon |
| Variety | Malbec 97% Cabernet Sauvignon 3% |
| Harvest Date | 3 rd April 2019 |
| Oak | 12 months older French Oak |
| pH | 3.61 |
| Titrateable Acidity | 6.0 g/l |
| Residual Sugar | <2 g/l |
| Alcohol | 14.2% v/v |