

STELLENBOSCH

MALBEC 2019

VINIFICATION

Wine maker description A small production, occasional, limited release of

malbec. A rich, medium-bodied wine with purple plum and blackcurrant aromas. Evolving flavours of tobacco and juicy brambleberries are supported by velvety tannins and a long lingering finish. A bright, fruity and fresh malbec. Decanting recommended. Try with steak, pork or lamb - topped with a pepper, sage,

chimichurri or creamy mushroom sauce.

Varieties 100% Malbec

Origin Wine of Origin Stellenbosch

fermentation. During fermentation the temperatures were kept at between 22-28°C. Malo-lactic took place in barrel before being matured in 60/40% French and

American 225l oak barrels for 12-14 months.

Date of bottling 22nd December 2022

Analysis pH 3.46 Total acidity 5.8 g/l Residual sugar 2.5g/l Alcohol 13.5 %

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite)/Table

Mountain Sandstone

Aspect North west

Area 0.29 Hectares

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting

Clones MC71B

Balling at picking 23.4°B