

RESERVE MALBEC 2021



THE STORY

Malbec is in fact a heritage variety for Rutherglen with plantings being recorded as early as the 1860s. It had been on Smithy's wishlist for the Paola's vineyard for some time, and when the opportunity came to establish 3 acres in 2016 he jumped at the chance. We are incredibly excited by its potential into the future.

THE FRUIT

100% Malbec from the Paola's Vineyard.

GROWING

An ideal 2021 vintage with a cool growing season through spring and early summer, and low disease pressure. A mild to warm ripening period with settled weather, allowing grapes to achieve ideal levels of ripeness.

WINEMAKING

A fickle variety to grow, but shone in the ideal conditions of 2021. Low cropped, a seamless ferment ahead of pressing to predominantly French puncheons. 10 months in oak, with an additional three months to settle in bottle prior to release.

THE NUMBERS

Harvest: March 2021
pH: 3.58
TA: 6.0
Alcohol: 13.5%

TASTING NOTE

A deep crimson core, pale at the rim.

A complex nose of raspberry, cherry and cacao, with a hint of varietal tobacco leaf in the background.

Medium bodied, but high intensity. Complex red fruit characters, cocoa, clove and spicy cedar. Typically savoury, grainy Malbec tannins build through the mid palate, and carries through to a long, textured finish.

Malbec is one of the most food friendly varieties, and pairs well with all manner of slow cooked dishes, particularly lamb. Enjoy now and over the coming 7-8 years.

