

RESERVE MALBEC 2024



THE STORY

Malbec is a heritage variety for Rutherglen with plantings recorded as far back as the 1860s. It had been on Smithy's wish list for some time and when the opportunity came to establish a three acre planting in the Parola's Vineyard he jumped at the chance. We are incredibly excited by its potential into the future.

THE FRUIT

100% Malbec from the Parola's Vineyard.

GROWING

Quite unlike any other season in recent memory. The growing season was a continuation of the cool and wet conditions experienced throughout 2023. Rain fell regularly until the first week of February, whereupon the weather turned on a dime, and we enjoyed weeks of warm, mild and dry weather. The long cool growing season, coupled with a warm dry ripening period has captured an incredibly deep and detailed flavour profile.

WINEMAKING

The last of the red wines to be harvested. Open fermented in two tonne fermenters, hand plunged followed by regular pump overs to extract colour and tannin. Pressed to second and third use French oak for a period of ten months prior to bottling.

THE NUMBERS

Harvest: April 2024
pH: 3.48
TA: 6.0
Alcohol: 14.5%

TASTING NOTE

A classically varietal fruit profile with plum, cherry and mulberry aromas rising from the glass, backed by ripe herbal notes of bay leaf and sage.

Satsuma plum and ripe cherry notes flow through to the palate, while earth, anise and black olive notes add complexity and interest. Smart French oak adds structure and finesse through the finish.

Enjoy over the next 8-10 years with flavoursome slow-cooked dishes.

