

# MALBEC

Malbec is typically an Argentinian or south of France grape, but the climate of Okanagan is proving that Malbec have found a new home. The grapes were harvested in last week of October from the Golden Mile Bench.

## WINEMAKER'S NOTES

2018 MALBEC has a rich dark luscious black-ruby colour. Nice strong balanced aromas of blackberry, cherry and spicy notes with underlying tones of gameness and floral hints. Nice round tannins with subtle hints tobacco and vanilla with a nice mineral finish.

## DETAILS

Production: **only 200 cases**

Blend: Malbec

Alcohol 14.8%, RS g/L, PH , TA g/L

CSPC: 164269

## FOOD PAIRING

Pairs well with barbecued pork, marinated leg of lamb, roast beef, chorizo, prime rib, peppercorn steaks, mild and strong cheeses.

## WINE MAKING

The grapes were de-stemmed and lightly crushed into open top fermentation tanks. Temperature control during the fermentation, extended skin contact and Pneumatge twice a day give this wine rich colour and extraction with great complexity and balance. The wine was aged for 14 months in new and 2 year old barrels, 70% French and 30% American. Blending begins two months prior to bottling. The wine will continue to improve with careful cellaring for 5 to 8 years.

