



MALBEC 2012

VARIETIES: 100% MALBEC
PRODUCTION: 241 CASES
ALC. /VOL.: 13.7%
OTHER: PH 3.69, TA: 5.7 G/L, RS: 1.8G/L

VINEYARD

All of the fruit for our Malbec is grown in a single block of an Osoyoos East Bench vineyard. The Malbec vines in this vineyard are now in their ninth leaf. It is a Class 1 site with excellent southwest aspect and slope with loamy-sand soil type showing silica granite composition.

WINEMAKING

During the growing season, we usually thin the clusters prior to ripening in order to focus the energy of the vines on a few cluster of very high quality grapes for harvest. Due to the high quality of the fruit at harvest, the decision was made to set some of our Malbec aside for this single varietal bottling.

The fruit was crushed and pumped into our 5000L stainless steel fermenters to undergo fermentation. Throughout fermentation it went through three pump-overs each day. No post fermentation treatment was carried out. Once the fermentation was complete, the wine was settled, racked and returned to the tank for a complete malolactic fermentation. Upon completion it was re-racked and transferred to barrel. The oak program this wine consisted of 225L French oak barriques; approximately 20% of which were new.

TASTING NOTES

This is a dry, medium to full bodied red wine. Notes of blueberries, black cherry and plum dominate the nose. The palate follows the nose; full and round with additional notes of chocolate, licorice and cola.

The plushness of this wine is its dominant characteristic. Acidity and tannic structure marry well to play a supporting role for the luxurious elegance of this wine. The finish is long and well balanced with ripe, soft tannins.

With its strong element of wild blueberry that is so characteristic of BC Malbec, this wine drinks well right out of the gate, but could stand cellaring for three to six years. As the bottle ages, expect leather and tobacco elements to develop further.

