



MALBEC 2010

VARIETAL: MALBEC 100%
 PRODUCTION: 201 CASES
 ALC./VOL.: 14.4%
 OTHER: pH 3.85, TA 6.6g/L, RS 1.7g/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 seventh leaf. The vineyard is a class 1 site with good southwest aspect and slope. The soil type is loamy-sand with silica and granite composition.

WINEMAKING

During the 2010 growing season clusters of fruit were removed early to ensure that the remaining crop would reach proper ripeness. Both our Petit Verdot, as well as our Malbec saw very low cropping levels, which, in turn, lead to high fruit quality at harvest. As a result, we made the decision to bottle small quantity of each of the wines as single varietal wines.

The 2010 Malbec was fermented in our 5000L fermenters (our standard size fermenter). It was pumped-over three times per day. No post fermentation treatment was carried out. Once fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion, it was re-racked and transferred to barrel. The oak program for this wine consisted of French Oak 225 L barriques, with approx. 20% being new.

TASTING NOTES

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

The plushness of this wine is its dominant character. Acidity and tannic structure marry well but play a background role. The finish is long and balanced, with ripe soft tannin.

With its strong blueberry character this wine drinks well right out of the gate, but it could be cellared for three to six years. With bottle age expect leather and tobacco characters to develop.

