



MALBEC 2018

Once only a small component grape for Bordeaux blends, Malbec has transformed itself into a hugely popular single grape varietal red wine. Our family vineyards are now host to this grape, which shows off its intense ripe red fruits, black raspberry, and hints of mulled spices. At the same time, it has a supple, velvety texture and wonderfully integrated tannins. This robust juicy red is a great wine for BBQ!

	BC VQA CERTIFIED
Grapes:	100% estate grown
-	East Bench Osoyoos, BC
Exposure:	West
Varietals:	Malbec 100%
Grape Yield:	5.6 Tons/Acre
Soil Composition:	Sandy soil
Date of Harvest:	November 15, 2018
Brix Level:	
Fermentation	Cultured Yeast
Duration:	24-28 days
Temperature:	Allowed to rise to a maximum of 30°C
Malolactic Fermentation:	Natural, French Oak
Alcohol:	
Residual Sugar:	
	12-18 months, in French Oak
Filtration:	
Production:	-
	Cellar for up to 8 years
	Dark red
	Blackcurrant, raspberry
	Dark fruits, mulled spices
Serving Temperature:	
0 00	Chicken, Lamb, Burgers and Steak
Awards/Accolades/Ratings:	John Schreiner - 91 Points
	"Matured in French oak, this wine begins with
	the appealing perfumed aromas of the
	varietal – blueberry and black currant. On the
	palate, it is full and delivers intense flavours
	of blueberry, raspberry and black cherry."

BC VQA CERTIFIED

