



IDIOM

WINES OF CHARACTER

STELLENBOSCH

MALBEC 2021

VINIFICATION

Wine maker description

A small production, occasional, limited release of Malbec. A rich, medium-bodied wine with purple plum and sweet vanilla aromas. Evolving flavours of cedar and vibrant red berries are supported by velvety tannins and a long, lingering finish. A bright, fruity and fresh Malbec. Decanting recommended. Try with steak or lamb topped with pepper, sage, chimichurri or creamy mushroom sauce.

Varieties

100% Malbec

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes were cold soaked for 4 days prior to fermentation. During fermentation the temperatures were kept at between 22-28°C. Malo-lactic took place in barrel before being matured in 60/40% French and American 225l oak barrels for 12-14 months.

Date of bottling

26 January 2024

Analysis

pH 3.63

Residual sugar 1.7g/l

Total acidity 5.6 g/l

Alcohol 12.92 %

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

North west

Area

0.29 Hectares

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Date of planting

Clones

MC71B

Balling at picking

23.4°B

