



FORREST

MALBEC  
2014



Harvest Dates  
**15th April**  
 Brix at Harvest  
**22**  
 Analysis at Bottling  
 pH **3.57**  
 T.A. **5.7/1**  
 Residual Sugar **Dry**  
 Alcohol **12%**  
 Cases produced  
**200**  
 Viticultural Practice  
 Plant Density:  
**2.8 x 1.5m**  
 Trellis System:  
**2 cane Vertically Shoot  
 Positioned Trellis**  
 Canopy Management:  
 Trimmed x2  
 Leaf Plucking x 1  
 Yield: **6.4 tonne/ha**

### WINEMAKER'S VINTAGE REPORT

2014 proved to be a "perfect storm" for Marlborough fruitfulness. Spring was warm and early, so the number of buds that grew (bud initiation) was nearly 100%. Conditions also led to high bunch numbers per shoot (inflorescence numbers), 15-20% above average.

Early December flowering was warm and dry, ensuring near 100% flower fertilisation and 10-15% more berries per bunch. We initiated both shoot and whole cane bunch thinning strategies to gain some control over the potential crop level. Summer growing conditions were perfect, allowing ideal plant growth.

Ripening began in February, 7 days early, but soon slowed as the plant began to feel the effects of the extra crop. Thank goodness the February to April (veraison) weather was kind. Harvest was back to the normal start time around 1st April. We worked night and day, finishing on the 17th of April, just ahead of persistent warm rain.

All in all a very solid vintage in terms of quality, if you were prepared to aggressively crop thin and get your fruit ripe and harvested before the rain. A vintage that will see good viticulture and winemaking shine.

### MALBEC PROFILE

Purple coloured grape makes inky dark/violet coloured red wine with robust tannins and berry fruit aromas. One of the six grapes in Bordeaux red blends it's now more popularly as the red grape of Argentina. In the vineyard it's a vigorous variety with large leaves needing shoot and leaf removal to get the best from the grape.

### TASTING NOTES

Exciting full yet softer style red packed with fresh fruit flavours – boysenberry, raspberry and plum. Alluring spices – cinnamon, nutmeg and white pepper with just a hint of those leathery, gamey aromas of great red wine.

Winemaker/Owner

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QUINTESSENTIAL MARLBOROUGH

