

Waimauku MALBEC 2017

WINE FACTS

Vineyard: Westbrook Waimauku Estate

Harvest Info: Hand-picked 31 March 2017

Brix at Harvest: 18.9

pH Bottled Wine: 3.39

Residual Sugar: 1.2g/L

Alcohol: 12%



Westbrook is a boutique winery which has successfully combined four decades of traditional wine-making methods and complemented those processes with the best of modern technology. This winning combination has resulted in an adventuresome wine style that showcases the incredible depth and diversity of New Zealand's grape-growing regions, winning Westbrook Winery hundreds of accolades as well as a host of gold medals, trophies and awards for its outstanding wines.

WINEMAKER'S NOTES

Handpicked Malbec from our dry grown Waimauku clay soils was destemmed and crushed to open fermenter for a brief cold soak before inoculation. Handplunged through ferment. The wine was pressed to tank for settling, then to barrel for maturation. No fining and sterile filtration before bottling. Contains sulphites.

TASTING NOTES

Fragrant floral notes greet on the nose, combining with lifted red summer berry fruits, heather, dark spices and chocolate on the palate. The earthy sensation of tannins reflect the Waimauku dry-grown clay soil origins with delicate texture and vibrancy. Layered fruitcake richness, leather, tamarillo and vanillin oak combine for a sustained finish. **Only 2 barrels made.**

