



2017 Leaf Series Malbec

Winemaking

Machine picked fruit was brought into the winery and de-stemmed to a static fermenter for a cold soaking period to capture colour from the skins. The must was fermented up to temperatures of 25 degrees C and pumped over once a day to extract soft tannins from the skins and seeds. Post fermentation the must was pressed off to a selection of French oak barriques to complete malolactic fermentation and a maturation period..

Tasting Notes

Deep ink in colour, this wine drifts between aromas of black fruits, plum and violet with underlying vanillin and leather notes building on an intriguing entry. The palate is rich and generous fielding milk chocolate, black fruit and a lingering varietal spice. Youthful tannins will aid further development in bottle over time.

- *Alc / Vol :14.5%*
- *Optimal Drinking:Now to 2030*