

FERNGROVE

GREAT SOUTHERN
WESTERN AUSTRALIA

WINE NAME	Ferngrove Black Label Malbec
VINTAGE	2018
WINE STYLE	Full-bodied
GRAPE VARIETY	96% Malbec, 3% Cabernet Sauvignon, 1% Shiraz
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 14.0% pH 3.36 TA 6.5g/L
VINTAGE	The wetter conditions generated in the previous season delivered excellent water storage volumes across the vineyard. The soil profile had good levels of moisture, providing excellent conditions for the vines during bud-burst. The ripening period was steady with temperatures slightly below average for January and February, and then slightly above average for March and April. There were no significant rainfall events during this period. The near perfect weather produced reds with intense colour and flavour.
APPEARANCE	Dark and inky red with a youthful violet hue.
NOSE	Seductive aromas of blackberry, dark plums, spice and fennel.
PALATE	This wine has all the characteristics of Malbec. The palate is deep and alluring with mulberry, dark plums with a hint of mocha oak spice and fennel. The wine is complemented by a long and fine tannin finish.
VINIFICATION	Harvested in the early morning and gently destemmed in the winery, the must was then transferred into our fermenters and cold soaked for 3 days. A warm fermentation followed with a peak temperature of 26C. Gentle, regular pump overs ensured even temperature throughout the ferment and increased colour and tannin extraction. Daily tastings occurred to guide the process and ensure no over extraction. The wine was gently pressed and then matured with medium toast French oak that improved the spice and mocha characters. Maturation in oak was for 12 months.
CELLARING	Will benefit from careful cellaring for up to 8 years.
SERVE	At room temperature 18C.
FOOD	Enjoy with duck or beef.

