

FERNGROVE

GREAT SOUTHERN
WESTERN AUSTRALIA

WINE NAME	Ferngrove Black Label Malbec
VINTAGE	2019
WINE STYLE	Full-bodied
GRAPE VARIETY	100% Malbec
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 13.0% pH 3.28 TA 6.4g/L RS 1.36g/L
VINTAGE	Overall a good vintage for Ferngrove, despite some challenging conditions. The growing season was generally cool and dry. This kept disease pressure very low, but the cool weather during flowering caused the fruit set to be well below the long-term average. The cooler season meant harvest commenced two weeks later than normal with the first lot of fruit coming into the winery at the end of February. A rain event in early March had no impact on fruit quality and was much appreciated by the red varieties. The exceptional management by the Ferngrove vineyard team, lower crop loads, and a bit of luck ensured the vines produced great fruit with reds of intense colour and richness.
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.

