



2017 Cabernet Malbec

Clare Valley

The Story

It's often said that opposites attract and viticulturally and oenologically speaking, Cabernet Sauvignon and Malbec are a perfect match. While both are late ripening, cabernet has thick, hard skins and small, tight and neat bunches of berries. Malbec grapes are comparatively delicate with thin skins and on large and unwieldy bunches. These two varieties couldn't look more different but blend them together and the resultant wine can be amazing.

The Wine

Black with a lively crimson rim, this vintage of the Cabernet Malbec has a beautiful nose of blackcurrants, black cherries and sweet and aromatic spice. The palate is fresh, elegant and full of vibrant black and red fruits, with blackcurrants (again), raspberries and damson plums particularly prominent. It has lovely structure to hold all that generous fruit in place and to ensure that it thrives in the cellar over the next four or five years.

Ben Jeanneret - Winemaker

Blend: 60% Cabernet 40% Malbec	Pre-harvest diurnal range: 11.6°C	Time on lees: 10 months	Harvest dates: 6/4/2017 7/4/2017 11/4/2017 10/5/2017
Vineyard locations: Sevenhill Armagh	Growing season rainfall: 1012mm	Time in oak: 16 months	Time on skins: 24 days
Alc/vol: 14.5%	Elevation: 375-510m	Fermentation temperature: 24.6°C	



Jeanneret

Naturally
Perfect.

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