



2018 Malbec

Clare Valley

The Story

We've got a fair bit of malbec in the lower parts of our Armagh vineyards and malbec's what growers call a 'growers grape'. That is, it shoots late, usually after the frosts, it crops really, really well just about every year and it's pretty easy stuff to grow as far as grapes go. Well, I reckon it's a winemakers grape too. It pretty much makes itself. It's almost got too much colour, it ferments enthusiastically, it's got heaps of character and has perfect tannins. What's not to like? It's always the last fruit we bring in and it's always nice to see.

The Wine

Wow! The colour of the 2018 Malbec is simply astonishing – the deepest black, overlaid with more of the deepest impenetrable black, all trimmed with the most wonderfully vibrant purple. And there's an absolute riot going on on the nose – roses, strawberries, raspberry coulis, plum, cherry, mulberry, blackberry and cassis all clamouring for attention. And in quite a different register, it's got some lovely forest floor aromas too. The palate has so much fruit again, threatening to burst the glass at its seams. All framed, and (sort of) held in check, by some lovely ripe, rounded tannins and backed with some subtle, well integrated oak spice.

Ben Jeanneret - Winemaker

Blend: 100% Malbec	Pre-harvest diurnal range: 15.0°C	Time on lees: 297 days	Harvest dates: 20/4/2018
Vineyard locations: Armagh	Growing season rainfall: 436mm	Time in oak: 5 months	Fermentation temperature: 24.0°C
Alc/vol: 14.9%	Elevation: 375m	Time on skins: 10 days	



Jeanneret

**Naturally
Perfect.**

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