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# TAYLOR - EST. '69 - MADE<sup>TM</sup>

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Our story begins with great wines. We got our start tailoring a selection of world class wines for pubs and restaurants around Australia. Today, we're crafting our very own wines, as unique as the people who drink them.

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## MALBEC 2015 CLARE VALLEY

### Winemaker Notes

The fruit for this wine was selected from two Clare Valley grower partners. The first located a 'stone's throw' from our estate, just north of the St. Andrews property and the second from a vineyard just south of the township of Clare. Both parcels were harvested within a day of each other at the start of March and were quickly transferred to our winery for processing. Once de-stemmed, the fruit was cold soaked at 6 C for a period of 5 days to ensure optimum colour and fruit expression. After this, the fruit was transferred to small static stainless steel tanks and a cultured yeast was added to start fermentation. The fruit fermented at an even warm temperature with the must turned over twice daily using our gentle gas mixing system to aid colour and tannin extraction. Post fermentation, the wine was pressed and transferred to a mixture of oak barrels (20% new and 80% 1 - 3 years old) to complete malolactic fermentation. American oak was employed for its ability to deliver enhanced chocolate and spice characters. After maturing in oak for a period of 12 months, the wine was blended, filtered and bottled.

### Colour

In the glass, the wine has an intense purple colour.

### Nose

There are vibrant red berry and raspberry aromas along with subtle spice, black pepper and mocha.

### Palate

This is a lush, mouth filling wine with intense black cherry, plum, raspberry and even a touch of pomegranate to the fruit flavours. The oak maturation brings attractive spice and mocha characters to the palate. The wine is well balanced with medium weight, smooth tannins and the finish is persistent and imminently enjoyable.

Will reward under ideal cellaring conditions to 2021, possibly beyond.

This wine is best enjoyed at 16-18 degrees

ACIDITY	6.94 g/L
ALCOHOL PERCENT	14.5%
PH	3.44
RESIDUAL SUGAR	0.45 g/L



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UNIQUELY CRAFTED WINES