

TAYLOR - EST. '69 - MADE™

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.

MALBEC 2018 CLARE VALLEY

Winemaker Notes

The fruit for this wine was selected from our local grower partners. Both parcels were harvested from late April to early May and were quickly transferred to our winery for processing. Once de-stemmed, the fruit was cold soaked for a period of 7 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 gas mixing system to aid gentle colour and tannin extraction. Post fermentation, the wine was pressed and transferred to American oak barrels to complete malolactic fermentation. American oak was employed for its ability to deliver robust characters. After maturing in oak for a period of 10 months, the wine was blended, filtered and bottled.

Colour

In the glass, the wine is a deep, dark red with purple hues.

Nose

There are lifted dark berry and raspberry aromas along with subtle spice, black pepper and mocha overtones from the oak maturation.

Palate

This is a medium to heavy bodied wine with luscious black cherry, plum and raspberry fruit characters along with some savoury, earthy undertones. The oak maturation brings attractive spice and mocha characters to the palate. Overall, the wine is well balanced with well integrated oak and the finish is persistent and imminently enjoyable.

Will reward under ideal cellaring conditions to 2024, possibly beyond.

This wine is best enjoyed at 16-18°C.

Technical Details

Alcohol	13.5%	Acid	5.99 g/litre
PH	3.51	Residual Sugar	0.36 g/L

