



RED

by CAROLINE DUNN

BAROSSA VALLEY MALBEC

2018



THIS FRESH, BRIGHT WINE HAS RICH, JUICY FLAVOURS OF BLACK CHERRY AND POMEGRANATE, WITH HINTS OF SPICE, WILD HERBS AND GENTLE FLORALS. THE PALATE IS FINE AND TEXTURAL, WITH A SOFT, LINGERING FINISH.

Malbec was sourced from the Kurtz Vineyard at Light Pass, at the foot of the Barossa's eastern slopes. The vines are cooled by afternoon gully breezes that temper the summer heat, helping retain purity of fruit, elegance and balance.

An uncomplicated approach to winemaking allows the fruit to speak for itself.

This uniquely Australian red has a distinctive, evocative style – a traditional variety given a graceful, modern twist. With bright fruit, savoury notes, and a long, dry finish, this Barossa Malbec is perfect to enjoy on its own or with a wide range of foods.

WINE DETAILS

VINEYARD SOURCE	Kurtz Vineyard, Light Pass, Barossa Valley.
GRAPE VARIETY	Malbec
WINEMAKING	Gentle handling during fermentation on skins in small, traditional open fermenters, has allowed for optimum extraction of flavour and fine, balanced tannins. The wine was matured in seasoned, spicy oak for 15 months to soften and develop richness and complexity without picking up dominant oak flavour.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 5.8 g/L pH: 3.52
PEAK DRINKING	This bright, modern wine features plenty of fruit and a smooth, supple palate on release. With careful short to medium-term ageing it will develop further subtle complexity.
FOOD MATCH	Great with pork and fennel sausages, grilled lamb cutlets with roasted beetroot, gnocchi with mushrooms and blue cheese.

TASTING NOTES

COLOUR	Deep purple-red with hints of crimson.
NOSE	Complex aromas of black cherry, pomegranate, cranberry and violet, with hints of wild herbs, juniper and five-spice.
PALATE	A medium bodied palate with soft fruits, savoury spice notes, textural, dusty tannins and a long, dry finish.

Caroline Dunn
Winemaker