

WYJUP COLLECTION

MALBEC 2021

THE VINTAGE

The 2021 vintage was characterised by a warmer than average March that aided ripening conditions for all key varietals, but particularly Shiraz and Cabernet. Rain in February provided critical soil moisture that allowed canopies to remain healthy and green and the normal cool nights in March allowed optimum acidity to be retained in the aromatic white varieties.

Late rains in April courtesy of the remnants of cyclone Seroja delayed the harvest of some of the premium Ultra Cabernet Sauvignon blocks at Wyjup Vineyard however the fine weather returned and the fruit was allowed to hang longer and to further develop flavour and concentration on the vine.

THE WINEMAKING

Fruit was selectively machine harvested and cold soaked for 7 days prior to fermentation. The individual parcel was fermented in a small open top fermenter and hand pigeaged twice daily. Pressed at dryness and aged for 14 months in French oak barriques (~30% new). Minimally fined and filtered prior to bottling.

THE WINE

Deep Maroon with purple - almost magenta hues. Packed full of spicy blue fruits and dark plum aromas with flashes of pomegranate, dark chocolate and gravelly tones.

A celebration of the variety shows through the palate. Super vibrant with a sweet fruit mid palate and quite masculine, big smooth tannins. The richness and earthiness of the Malbec shines through on the finish.

Food pairing with authentic Texas style smoked brisket and roasted beetroots.

VINEYARDS

Fruit parcels from Wyjup Vineyard
100%.

THE DATA

Alcohol:
14.0%

Standard
Drinks:
8.3

Titratable
Acidity:
5.84

pH:
3.69

BOTTLES

MADE:

900

