

# WYJUP COLLECTION

MALBEC 2022

## THE VINTAGE

The 2022 Great Southern vintage provided some challenges to viticulturists and winemakers. One of the wettest and coldest winters provided a delayed start to the season. The ample soil moisture allowed healthy canopies to flourish. Some further spring rain at flowering reduced crop levels; however, the loose bunch set was a blessing and allowed intense flavour development. Some nice sunny weather helped the vines catch up on their development leading into harvest, with only about a two-week delay on average.

Intermittent rain and heat events meant that the viticulture team needed to be on song. It was tough, but the result was some intensely flavoured grapes (from the low crops and more extended growing season) that were perfectly balanced.

## 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-magenta hues

Rich, brooding blue-fruited aromatics, hints of dark chocolate and ground spices with an earthy richness on the nose.

On 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.

This wine has a cellaring potential of 10-15 years.

*Pair with Argentinian Asado smoked beef ribs with roasted root vegetables*

## VINEYARDS

Malbec

(93%)

Shiraz

(7%)

Wyjup Vineyard

(100%)

## THE DATA

Alcohol:

14%

Standard

Drinks:

8.3

Titratable

Acidity:

6.0

pH:

3.7

BOTTLES  
MADE

900

