



MALBEC 2022

Inspired by the brightest star in Pegasus, Enif, a "giant red" which forms the nose of the horse.

VINEYARD NOTES

Site:	North of Stellenbosch
Altitude:	180 - 200 meters
Soil Type:	Tukulu (decomposed granite)
Age of Vines:	15 years
Irrigation:	Drip irrigation
Climate:	Cool climate

HARVEST NOTES

Grapes were handpicked at full ripeness in March 2022.
Yield was approximately 8 tons per ha.

CELLAR NOTES

Maceration:	Cold maceration for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	24 Months in French oak barrel
Bottled:	June 2024
Production:	5002 litres

TASTING NOTES

This Malbec exudes elegance and has complex aromas of blackberries, plum, cherries, sweet tobacco, chocolate, leather and hints of molasses. This wine is well balanced, has good structure and a vibrant natural acidity.

FOOD NOTES

Compliments a variety of dishes from grilled or roast meats and vegetables to mature cheese or pistachio nuts.

TECHNICAL ANALYSIS

Cultivar:	100% Malbec
Alc:	14.5% Vol
Rs:	3.0 g/l
pH:	3.30
Ta:	6.2 g/l
Appellation:	Stellenbosch

