



Deetlefs Signature Malbec 2019

Tasting notes:

Wine has a deep red colour. Aromas of blackberries, blueberries, violets, sour plums, licorice with cardamom and nutmeg spice.

The wine has a crunchy fruit entry of blueberries and sour plums with cardamom and nutmeg spice. The tannins are very refined. Full bodied with a juicy finish.

Food Pairing:

Oxtail, Goulash, barbequed steak

Blend:

Malbec 97%, Merlot 3%

Vinification:

Twenty rows of a single vineyard were selected to produce this wine and special vineyard practices were followed from pruning to harvest, to ensure optimal expression in this Malbec. Green harvesting was done to ensure concentration. Gentle extraction by way of pump overs during fermentation; partly inoculated a percentage with wild yeast. Special care was taken to not over extract the skins. Malolactic fermentation was completed in barrels. The wine was then matured for 21 months in French oak barrels. Only 3 barrels were selected from 12 barrels for this blend. The small percentage of Merlot contribute to exceptional mouthfeel.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.65%

RS: 2.93 g/l

Maturation:

4 - 8 years