



Deetlefs Signature Malbec 2021

Awards & Accolades:

New Vintage Release

Tasting notes:

This wine has a deep red colour. Aromas of blackberries, blueberry, violets, sour plums, licorice with cardamom and nutmeg spice.

The wine has a smooth fruit entry of blackberries and sour plums with cardamom and nutmeg spice. The tannins are very refined. A full-bodied wine that is elegantly soft with a well-balanced finish

Food Pairing:

Oxtail, Goulash, barbequed steak

Blend:

100% Malbec

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 prior to its picking date to ensure good flavor concentration. Gentle extraction by way of pump overs during fermentation; partly inoculated a percentage with wild yeast. 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. This 100% Malbec is to showcase the beauty in which the fruit is expressed as a cultivar.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.12%

RS: 3.1 g/l

Maturation:

4 - 8 years