

Val du Charron Reserve Malbec 2015

Intense dark purple with black cherry and eucalyptus to the fore. Elements of fresh mint, fynbos and a touch of sandalwood. The palate shows freshness and youth with juicy fruit, good structure and soft, well integrated tannins.

variety : Malbec | 100% Malbec

winery : Val du Charron Wine & Leisure Estate

winemaker : Juhan Hunlun

wine of origin : Wellington

analysis : alc : 14.05 % vol rs : 2.7 g/l pH : 3.50 ta : 5.6 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

about the harvest: The grapes were harvested at optimal ripeness during the first week of February.

in the cellar : Harvesting is done by hand into 18kg crates. The clusters were fairly loose with exceptionally small berries. The grapes were chilled overnight after which it was destemmed and crushed into a five ton conical stainless steel fermentation tank. The mash was inoculated with a Bordeaux isolated yeast (Lallemand BDX). The tank was punched down and pumped over alternately every three hours until alcoholic fermentation was complete, after which it was pressed. Free run and press wine was blended, following evaluation, and underwent malolactic fermentation in stainless steel tanks, after which it was racked and wood matured for 12 months using Flexcube and French oak barrels. It was bottled in August 2016.

