



The Listening Station Malbec, 2017

Samantha Bailey

Another black aromatic Malbec under this dark, stary label.

APBI60	Victoria	Victoria, Australia
Red	13.5%	Screwcap
100% Malbec		

HOW IT'S MADE

All the Malbec fruit comes from an estate in the Swan Hill region where there are approximately 12.5 acres that produce almost 200,000 lbs. of fruit per vintage. The Malbec are on their own roots and were planted in 2000. With the age of the vines and the harsh growing conditions, the Malbec vines are less vigorous which leads to a more intense color and flavor. The vines are trained on a two wire vertical trellis, drip irrigation and minimum fertilization. All the vines are machine harvested at night between mid to late March and grown on red sandy loam soil with limestone clay base. Climate is Mediterranean with summer temperatures between 86° to 96°F. The total vineyard area is approximately 1250 in acres. Once the grapes have been crushed, pressed and sent to the fermenter, the winery then pumps over four times a day. Vinification takes place in stainless steel tanks at 77°F for three weeks. Malolactic fermentation takes place over four weeks. 50% of the blend is aged in French and American oak barriques for three months.

TASTING NOTES

Once again inspired by the Australian night, this dark, appealing, chocolatey Malbec has an abundance of crisp, minerally fruit.

FOOD MATCH

Great with rich and hearty foods. Try with a rich casserole or roasted Mediterranean vegetables.

AWARDS

ALLERGENS

Contains sulfites and no other allergens
