

Q MALBEC

2021 SOUTH EASTERN AUSTRALIA
MALBEC

Malbec was always the underdog until it found a home in Argentina (becoming popular from the late 1990s onwards) and more recently, in Australia. In fact, in French the name of this thin-skinned, dark-purple grape is derived from the term mal bouche, meaning 'bad mouth', which suggests what the old French winemakers thought of it.

Winemaking and Viticulture

All 3 components that made the final blend were all machine harvested and kept separate at a different winery and in its different region. Primary fermentation takes place in a combination of stainless-steel vats and 20 tonne open fermenters over a period of 7 to 10 days. Once dry on skins, the grapes are pressed out and sent to individual tanks and kept full until a natural malo-lactic fermentation is completed. The individual components are tasted, and a blend is determined. Once blended, 20% of the wine will go into barrels for 8 months. The barrels used are all 2-year-old American Hogsheads. The remaining 80% of the blend stays in full stainless-steel tanks which has premium French oak staves in it. After 8 months, the 2 components are blended together, cold stabilised and filtered ready for bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Comments

Bright intense red with purple hues. Blueberries, also classic Malbec mulberry, red cherries and notes of cedar; cocoa and wafts of violets. At first this Malbec is Intense, juicy and super youthful "grapeiness" again lots of blueberries. Almost overwhelming. The Middle Palate is generous and quite sensual it is structured despite the lashings of fresh fruit Really rich and lush. The after palate is flavoursome, rich sweet berry fruits and Damson plum is on top of rolling red fruits and Blueberry pie! The finish is lush and mouth filling with a glycerol sweetness balanced by gentle tannins and a soft fresh acidity. Along with barbecues, Malbec's team a treat with bold summery dishes. As they're by no means shrinking violets in the flavour department, a chilled bottle will go beautifully with beef fajitas or big-flavoured salads. Drink now until 2030.



Vintage Information

VARIETY: Malbec 86% and Durif 14%

HARVEST DATE: March 2021

REGION: South Eastern Australian

ALCOHOL: 14.0v/v

TOTAL ACIDITY: 6.2g/l

PH (UNITS): 3.59

WINEMAKER: John Quarisa aka 'Johnny Q'