



Liv Zak

YARRA VALLEY

MALBEC YARRA VALLEY / 2018

Ready to drink now or with a cellar potential of up to 10 years. Perfect with grilled meats or roast lamb.

COLOUR

Inky, dark purple red with indigo hue

NOSE

Spiced fruits, Christmas cake and blackberry jam.

PALATE

Blackberries and ripe satsuma plums overlay a palate rich with dense and velvety tannin finishing with a succulent dark chocolate finish.

WINEMAKING

A small parcel of our Malbec was hand harvested and destemmed at the winery to ferment in a small, open topped fermenter. We inoculated using a selected yeast strain for primary ferment and hand plunged twice a day for gentle extraction of colour and tannin. Once sugar dry the must was pressed and after a brief settling period in tank was transferred to seasoned French Oak barrels to complete secondary fermentation and maturation. The wine was kept

in barrel for 18 months before blending and bottling.

FOOD PAIRING

Grilled meats or roast lamb.

VINTAGE NOTES

We were kept on our toes in the vineyard with a wet winter and cool, wet spring featuring late bud burst. This was then followed by a hot and dry summer, where ripening was even but rapid. Close attention to maturity was required to ensure we captured the bright fruit flavours and wonderful natural acidity on offer.

QUICK NOTES

Vintage: 2018
Winemaker: Brendan Hawker
Grape variety: Malbec
Bottled: November 2019
Growing area: Yarra Valley VIC
Alc / Vol: 13.50%
Cellar Potential: 10 years
Oak: Seasoned French oak barriques
Maturation: 18 months