



Grape Variety: 100% Malbec

Origin: Western Cape

Alcohol - 14.0%

Residual Sugar - 3.0 g/l

Total Acidity- 5.1 g/l

pH - 3.73

SPIJKER

MALBEC 2024

Grapes, from the Agter-Paarl region, were picked early in the morning at a ripe 25°B.

De-stemming and sorting were followed by a light crushing of the berries, and then transferred to stainless steel tanks. Fermentation was completed after 7 days, followed by only 3 pump overs to prevent over-extraction (the warmer origin of the vineyards contribute sufficient extraction during fermentation).

Malolactic fermentation took place in tank, and the wine was then racked from the lees and given a dose of sulphur. After 3 months, all the wine was transferred to French oak barrels where it underwent 12 months of maturation. The minimum age of the barrels used were 3 years, to minimise the influence of oak flavours and to result in a wine that is eminently soft and drinkable at a young age.

Deep purple in colour, this wine offers an expressive nose of blueberries, black cherries, ripe figs and warm spices. The palate is rich and rounded with notes of pomegranate, cocoa, vanilla, blackberries, mulberries and dark fruit compote. Smooth, velvety tannins and balanced acidity create a generous, satisfying mouthfeel. Already drinking beautifully, it will continue to develop over the next five years. Ideal with barbecue, roast duck, venison, strong cheeses, ostrich, roasted vegetables and bobotie.

