



T A L I S M A N

2023 MALBEC

FERGUSON VALLEY

Stretched across undulating hill faces, and hugged by the Wellington National Park, lay the lines of these celebrated varieties to become fine wines.

It was John Gladstone's 1965 industry-renowned paper titled The Climate and Soils of South Western Australia in Relation to Vinegrowing that first inspired Kim to look at the Ferguson Valley in the early 1990's.

The predictable rainfall, Mediterranean climate, stable growing season and consistent seasons make for world class growing conditions, that are carefully crafted to build the complexity of flavour that Talisman is renowned for.

www.talismanwines.com

TASTING NOTES

The aroma is varietal with plums and black cherry fruit supported by hints of rosemary, tobacco and aniseed. The palate that is full flavoured and savoury. Tannins are mouth filling and slick, supporting the plum and ripe raspberry fruit. The finish has subtle flavours of hessian, crushed leaves, red berries and mixed herbs.

VITICULTURE NOTES

This season commenced with a warm start to the summer. However, the wet spring that preceded it provided us with a more normal season, keeping the ground cool and allowing for slow ripening. Vintage got underway in the north of the region during the first week of February, and we saw the last harvest occurring in mid-April. Marri blossom was strong and a welcome distraction.

WINEMAKING NOTES

This wine is made from estate grown Malbec grapes. The individual parcel of fruit was crushed and destemmed into an open fermenter and included a high proportion of whole berries. It was plunged and "delestaged" twice daily. The gently pressed wine then underwent malolactic fermentation in French oak barriques of which 40% were new and the remainder one and two year old. The was matured in barrels for 10 months prior to fining and bottling.

QUICK NOTES

Vintage: 2023
Winemaker: Peter Stanlake
Grape Variety: 100% Malbec
Vineyard: Talisman Estate
Growing Area: Ferguson Valley, Western Australia
Harvest: 6th April 2023
Fermentation: 100% Whole berry
Alc %/Vol: 14.2%
Oak: New and 1 yr old French Oak
Cellar: Up to 8 years

