

wayfinder

2022 MALBEC



Variety	Malbec
Soil Type	Forest Grove Gravelly Loam
Vine Age	+20
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.5% pH 3.51 TA 6.15
Oak	Neutral French oak for 10 months
Certification	ACO Certified Organic Vineyard

Winemaking

The 2022 vintage produced excellent quality Malbec, showing an intense spectrum of wild, dark fruit flavours, balanced by fresh natural acidity. The grapes were hand-harvested and sorted into a stainless-steel fermenter.

10% of the juice was drained from the must, increasing the skin/juice ratio in the tank, and adding palate weight and density in the finished wine. The must was pumped over up to 3 times per day during peak fermentation, with a single rack and return to break up the cap and promote extraction. After a total of 16 days on skins, the free-run was gravity-drained to tank and barrelled down to 2, 3 and 4-year-old French oak. The barrels were inoculated for malolactic fermentation and kept warm until dry. After 10 months maturation in oak, the wine was racked to tank and polish-filtered prior to bottling.



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