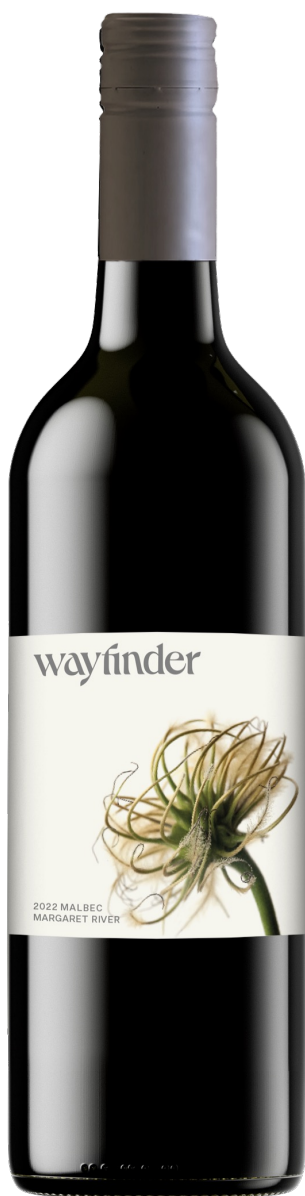


wayfinder

Margaret River, Western Australia



2022 Malbec

Clone: 1056

Alcohol: 13.5%

TA: 5.86g/L

pH: 3.74

Harvest Date: 15 March, 2022

WINEMAKING NOTES:

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.

Ten percent 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 a 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.