

# TRENTHAM



## CELLAR RESERVE

### 2016 MALBEC

#### The Grapes

With origins to the south west of France, Malbec has found international success thanks to Argentina. In the past Malbec has been used as a minor blending variety by some Bordeaux wineries, but enthusiasts have shown that by giving the variety some extra love and attention it can stand on its own.

#### The Harvest

The 2016 growing season was ideal with warm, dry weather resulting in clean, well-balanced fruit displaying great varietal characteristics.

#### The Winemaking

The fruit was crushed and transferred to ferment. The wine was fermented on skins for 10 days with regular pump-overs to enhance colour and tannin extraction from the skins as well as keep temperature conditions constant in the ferment. Post fermentation the wine was pressed and transferred to oak barrels for malo-lactic fermentation and maturation. It was matured for 12 months with oak contact then stabilised and clarified before bottling.

#### The Wine

Our Malbec has a dark red colour and is filled with flavours of plums and blackberries. Velvety chocolate lines the palate creating a soft yet tightly structured wine.

#### With Food

Because of its friendly, easygoing soul Malbec pairs perfectly with light tomato sauce, pasta with olive oil & herbs and even some firm fishes like tuna – and of course it will complement grilled or stewed meat, prosciutto and cheese like Gouda or swiss.

#### The Cellar

A wine that will age well, it should cellar with great complexity for 10-15 years.

#### Technical Information

Alcohol:	13.5%
Acid:	5.67 g/l
pH:	3.68
Sweetness:	Dry

*~ our life your wine. TJ*