

# DOLIUM MALBEC

## WINEMAKERS NOTES

Deep and intense wild blueberry and dark vine fruits showcase this varietal. The intense blue purple colour attests to the wine's power and concentration.

The flavour is pure ripe berry, plum with a nuance of sweet tobacco. The tannins are sleek and silky lingering generously into a rich mouth filling finish.

**Drink now or cellar for 3-4 years.**

## TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Mendoza
Vineyard	Perdriel planted 1953 Chacras de Coria planted 1995
Harvest	Hand picked March-April
Yield	6500 kg/hectare average
Crushing	No
Fermentation	Max temperature 30 C for 7 days in stainless steel tanks, total maceration 16 days. Carbonic maceration with added yeasts.
Press wine cuts	No
Ageing/Barrels	Natural malolactic fermentation 50% in French and American oak for 8 months.
Fined	No
Filtered	No
Bottled	October
Cases made	15000 cases

## ANALYSIS

Alcohol	13.5%
pH	3.55
Total Acidity	5.21g/l
Sugar	1.62g/l

## REVIEWS 2001 VINTAGE

"Powerful and concentrated and a rich lingering finish. Recommended with 3 stars" Decanter magazine Oct 2003.



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342 Riley St Surry Hills NSW Australia 2010 Phone 61 2 9212 7770