



2012 MAJESTIC PLOUGH MALBEC

Varieties :
Malbec (100%)

Wine Description :
Colour : Deep Purple

Nose : Toasty oak supported by aromas of leather, blackberry, dried herbs and spices. Rich and layered.

Palate : Dense and dry but full of fleshy dark fruit flavours.

Finish : Powerful tannic grip with the natural acidity helping to retain elegance through the long finish.

Vineyard Notes:

Malbec is quite a vigorous variety to grow but never yields too much fruit as the set is difficult and prone to “hen and chicken”. The berries are large but the bunch is loose allowing good air penetration. Water stress tends to cause the bottom leaves to fall off easily, leaving the grapes well-exposed to sunshine. Malbec is the first red variety harvested at The Islander Estate Vineyards each year. The grape is sensitive to heat and tends to shrivel if left on the vine past maturity.

Production Notes:

All grapes are picked by hand then sorted on our tables. Selected berries are then sent to tank with a very light crushing where they are cold-macerated for a few days before fermentation. During fermentation the berries are plunged softly every day to allow delicate extraction. Malbec skin is very tender and breaks easily during fermentation to impart its entire character to the juice. This helps to protect against over-extraction which can result in undesirably bitter phenolic characters.

The Name:

Kangaroo Island’s agricultural history is deeply connected to the Soldier Settlers - returned servicemen and their families who spent years preparing the land for farming. Critical to their success was the Majestic Plough, a stump jump plough designed in South Australia. It was very suitable for the terrain - big and powerful - a rugged and robust piece of machinery. It seemed fitting to honour this important role in the history of Kangaroo Island settlement by naming our most powerful wine after it - the Majestic Plough Malbec.

Cellaring Potential:

Drink 2014-2032

Technical Information:

Alcohol : 14% Vol.

Total Acidity : 5.98g/L

pH : 3.58

Drink With:

Barbecued steak, Roast Lamb, venison or game, chargrilled eggplant.

