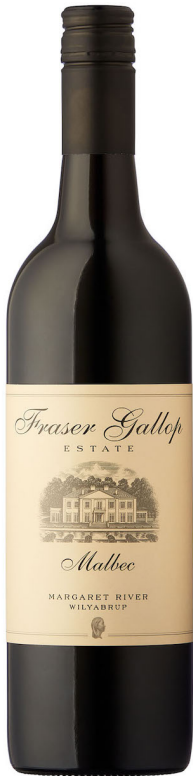


# Fraser Gallop

ESTATE  
MARGARET RIVER

## 2018 MALBEC

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- Varieties:** 89% Malbec, 10% Petit Verdot.
- Tasting note:** Dark purple colour. Aromas of violets, spice and cocoa. Medium bodied with lovely damson plums and boysenberries on the palate.
- Alcohol:** 14.0%
- pH:** 3.53
- Total Acidity:** 6.2gm/L
- Residual Sugar:** 0.8gm/L
- Harvest Date:** 9<sup>th</sup> March 2018
- Oak:** 14 Months in used 500L French oak puncheons.
- Bottling Date:** 18<sup>th</sup> July 2019
- Cellaring Potential:** Drink now or will cellar for 8-10 years.

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The 2018 is the very first release of our Malbec. After destemming, the Malbec grapes were transferred directly to the 500L puncheons used the previous year for our Palladian Cabernet for fermentation, plunged daily then pressed gently and returned to barrel for maturation for 14 months.

### 2018 Harvest

May and September saw a good amount of rainfall ensuring sufficient soil moisture and full dams for the upcoming vintage. Spring temperatures were ideal for flowering, so crop set was high. We netted as usual just to be safe but there was plenty of Red Gum blossom to keep most of the Silvereye birds happy and away from the vineyard. There were 3 rain events during the ripening season but none were too worrying. February temperatures were cool, but in early March we had 5 days over 30 degrees. Overall during ripening we had a lower temperature average, making for grapes with lovely fragrance, higher acidities and higher sugar levels.

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