

Bovlei Wines



## Malbec

**TASTING NOTES** With Malbec one is never sure where "full-body" ends and "medium-body" begins. This makes the wine intriguing and multi-dimensional with a beguiling soft, elegant structure on both the mid-palate and finish, with powerful undertones. The nose changes as the wine opens up in the glass, but you will always find notes of blackberry and plum, as well as earthy and mushroom aromas.

**WINE MAKING** Grapes selected from various vineyards in and around Wellington. Harvested at 25.5° C. The wines were then blended and aged in 300 litre and 4 000 litre barrels to which American and French oak staves were added. The wines from different vineyards were then blended and aged for 12 months in 300 litre barrels and a 4000 litre barrel to which American and French oak staves were added. This resulted in good wood integration.

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### Technical Analysis

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree extract g/l	Total acid g/l	Volatile Acidity g/l	Free SO <sub>2</sub> mg/l	Total SO <sub>2</sub> mg/l	pH
0.9910	14.33	28.3	1.9	27.4	6.0	0.68	27	92	3.64