



WOLF BLASS

MAKERS' PROJECT

PROJECT MALBEC

WINEMAKING PROCESS PARTIAL WHOLE BERRY FERMENTATION

CHASING SMOOTH FINISH

VINTAGE 2019

Makers' Project is a range that celebrates expertise and innovation in wine. It builds on Wolfgang Blass's original vision to create wines that taste great – wines people want to drink. These are wines our winemakers love to make, wines that highlight innovative quirks and winemaking processes that make them not only tasty, but fresh, original and exciting.

Rather than crushing all the grapes, Makers' Project Malbec is fermented with a portion of whole berries. This encourages fermentation to take place inside the berry itself, allowing a soft extraction of tannins and a distinctive, fruit driven aroma that sets the wine apart from more traditionally made Malbec. Bright, juicy fruit, notes of spice and a long, smooth finish make this wine simply unforgettable.



WINE SPECIFICATIONS

VINEYARD REGION	South Australia
VINTAGE CONDITIONS	Winter rainfall was well below average, however rains through November and December helped set up canopies for the warm, dry summer ahead. Cooling southerly breezes during most evenings helped temper the hot days, with fruit picked early to retain natural acidity and fresh, bright flavours.
GRAPE VARIETY	Malbec
MATURATION	Mostly held in stainless steel to retain freshness and vibrancy, 10% was matured with oak for three months to enhance structure and complexity.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2 g/L pH: 3.64
PEAK DRINKING	Drink now while it's bright and fresh.
FOOD MATCH	Delicious with pork and fennel sausages, or roast beetroot risotto.

WINEMAKER COMMENTS

COLOUR	Bright crimson with purple hues.
NOSE	Fragrant aromas of red cherry, blackberry and plum, with subtle notes of spice and violets.
PALATE	A bright, plush palate with plenty of juicy berry fruits and notes of red liquorice and subtle spice. A fine, long finish with smooth, velvety tannins.

Winemaker: Clare Dry