

# DRIFTWOOD

MARGARET RIVER

ARTIFACTS

malbec

2018



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## BLEND

85% Malbec, 11% Cabernet Sauvignon, 4% Shiraz

## COLOUR

Deep violet red.

## AROMATICS

Pronounced notes of Satsuma plum, blueberry pudding, mocha and vanilla pod.

## PALATE

The plush palate is layered with plum compote and maraschino cherry flavours. Supple tannins and bright acidity support the vibrant fruit flavours and lingering oak spice.

## OAK MATURATION

25% new French oak barrels and 20% new French oak staves in tank.

## AGEING POTENTIAL

Drink over next 5-10 years.

## WINEMAKING

The Malbec batch came in clean and vibrant on the 21<sup>st</sup> March with analytical specs of 14.2 °Be, 5.9 g/L TA and 3.66 ph. The Malbec was machine harvested in the cool of the night and crushed to static fermenters. The batch was co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank the wine was transferred to a mixture of new and old French oak barrels and a stainless steel tank with French oak staves for 18 months maturation. The wine was then blended in early November 2019 before being filtered in preparation for bottling in late November 2019.

## VINTAGE 2018

The Harvest began without fuss on Valentine's Day. Sauvignon blanc and Semillon followed over the next three weeks with the window for harvest being longer than normal due to excellent crunchy natural acid retention and bright flavours. A stellar start!

The usual mid-March cold front came through, washed the dust off the reds and allowed us to start bringing in shiraz on 17th March. Flavour, colour and phenolics developed well in all reds and patience was rewarded with vibrancy, depth and concentration across all varieties.

There was no other pressure than to do it right and do it justice.

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## WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 21<sup>st</sup> March

pH / 3.50 Titratable Acidity / 6.3 g/L

Residual Sugar / 0.1 g/L Alcohol / 14.5%

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