



BROWN HILL

2017 Oroya Malbec



Wine Specs

Vintage: 2017
Varietal: Malbec
Harvest: 29th March 2017
Acid: 5.4 g/L
pH: 3.6
Bottled: June 2018
Alcohol: 14.0%

Tasting Notes

Colour: Deep purple
Nose: Violet, allspice and liquorice.
Palate: Ripe plums, black berries, and savoury oak contrast to create length and complexity
Cellar: 10 years

Vineyard Notes

A warm dry spring and summer meant that the vines got off to an early start however a midsummer rain event pushed the harvest dates back. Cabernet, Merlot and Malbec particularly benefitted from this extended maturation developing fine, ripe tannins.

Production Notes

The grapes were handpicked before the fruit was destemmed, hand sorted, crushed and then transferred to small open fermenters. Yeast was added to initiate fermentation which took approximately 10 days at 25 degrees. A portion of the wine was drained off early to complete its ferment in barrel. After the completion of fermentation the wine was pressed off the skins and transferred to barrels to undergo malolactic fermentation. Once completed the wine was aged for 15 months in French oak barriques of which 35% were new.

Food Pairing Notes

Rare sirloin steak with chimichurri

Winemaker: Nathan Bailey, Haydn Millard