



# F E R N G R O V E

## 2007 King Malbec

<b>Wine Style</b>	Full bodied red wine.
<b>Grape Variety</b>	Malbec.
<b>Growing Region</b>	Frankland River, Western Australia.
<b>Technical Details</b>	Alc. 14.5%      ph 3.41      TA 6.54g/L
<b>Appearance</b>	Dark crimson with a purple hue.
<b>Nose</b>	Hints of aromatic spice and vanilla on the nose complemented by dark berries and plums with a touch of bay leaf.
<b>Palate</b>	Rich and flavoursome palate of sweet black fruits with hints of fruit mince pie supported by French oak and fine, long, layered tannin.
<b>Vinification</b>	The 2007 vintage was full of warmth allowing firm ripe flavours to develop and resulting in rich, red wines of opulent character. The Malbec was harvested in the cool of the night and allowed to macerate cold prior to fermentation. During fermentation, a combination of pumping over and plunging assisted the extraction of tannin and flavour. Following a short post ferment maceration, maturation proceeds for 18 months in a mixture of new French and Hungarian oak prior to bottling.
<b>Winemaker's comments</b>	The King Malbec is gaining a reputation as a cult wine that reflects Frankland River and the winemaker's pursuit for intriguing yet quality focused wines, somewhat of a barometer to the quality of the vintage. The wine should be black and powerful with an array of beguiling aromas yet be able to reward those patient enough to cellar.
<b>Serve</b>	Room temperature - 18°C.
<b>Food</b>	Enjoy with a roasted fillet of beef or full flavoured cheeses.