

WINE NAME	King Malbec
RANGE	Orchid
VINTAGE	2022
GRAPE VARIETY	Malbec
WINE STYLE	Full bodied red wine.
GROWING REGION	Frankland River - Ferngrove Estate
TECHNICAL DETAILS	Alc 13.5% pH 3.62 TA 5.5 g/L RS 1.18 g/L
APPEARANCE	Bright magenta red with a hint of violet.
NOSE	Red fruit and mulberry with hints of vanilla.
PALATE	A rich and intense Malbec with generous blackberry mid-palate and hints of violet. Silky tannins and French oak nuances convey a delicious cigar box and toasty cedar finish.
VINTAGE	Following a very wet winter, the rain eventually stopped in mid-November which set up the growing season nicely. The vines required little to no water until mid-December as the summer heat kicked in. January and February remained dry and allowed our fruit to ripen nicely. The late spring rain and slightly cooler summer meant a later ripening and harvest, allowing the fruit to ripen and accumulate flavours slowly. The fruit has amazing intensity and is a great example of what the variety can achieve under ideal growing conditions.
VINIFICATION	This exceptional parcel of fruit was harvested from the best blocks of Malbec from the Ferngrove Vineyard. Our winemakers continuously assess the vines to ensure the fruit was harvested at peak flavour and colour. The fruit was destemmed in the winery, the must then transferred into our small open fermenters with 20% whole bunches and fermented on skins for three weeks. The ferment was regularly pumped over to ensure an even temperature and increase in colour and tannin extraction. The wine was then gently pressed and completed malolactic fermentation in tank before being filled into a mix of new and one year old French oak barrels. Maturation in oak was for fourteen months in our temperature-
	controlled barrel hall.
CELLARING	10 - 12 years.
FOOD	Sirloin Steak with Mushroom Cream Sauce
*VEGAN FRIENDLY	

