



Stonecross Malbec 2018

Tasting notes:

Intense dark purple colour. Aromas of blackberry, mulberry, violets, liquorice and ripe plums with hints of spicy oak aromas. This wine has soft fruity entry with velvety soft and rounded tannin structure with lingering mulberry finish.

Food Pairing:

Oxtail stew, Goulash, barbequed steak

Blend:

100% Malbec

Vinification:

Grapes are harvested at optimum ripeness with the emphasis on fruit that will express maximum varietal characteristics with no overripe jammy aromas. Careful soft extraction at lower temperatures (24-26°C) during fermentation allows for a softer more rounded and fruit forward Malbec. Delicate use of French oak ensures more complexity without overpowering the fruity aromas.

Area of origin:

Western Cape

Analysis:

Alc.: 12.96%

RS: 3.7 g/l

Maturation:

1 - 3 years