



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

THE HOOLIGAN CABERNET MALBEC

VINEYARDS

The Cabernet Sauvignon (50%) Malbec (50%) is sourced from old low yielding vineyards in the Barossa Valley. The yield for 'The Hooligan' was between 1.5 to 2 tonnes to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Cabernet Sauvignon and Malbec are fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 10 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks.

OAK TREATMENT

The 'The Hooligan' spent 10 months in: 2-4 Year Old French Oak.

TASTING NOTES

Big hit of sweet fruit flavour. The Malbec providing the 'X Factor'. Bam. You get what you came for, and then some. Good tether of tannin too but the fruit is the thing here. It crashes like a wave. Tar, blackberry, leafy, saturated plum, mint flavours. You can drink this straight up, right now, it's so soft there's no need to cellar it – but it will also live in the cellar. 13.5% Alc/Vol.

