



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

MALBEC 2019

VINEYARDS

The grape comes from the famous Angas Vineyards, Langhorne Creek. They are low yielding vineyards. Langhorne Creek has long history with malbec and the climate is exceptionally suited.

WINEMAKING

The fruit for the Malbec is fermented on skins for 7 to 10 days at a cool temperature to enhance the pure berry fruit. The wine is then blended in tank and gently persuaded through natural malolactic fermentation and bottled unfined and unfiltered.

OAK TREATMENT

Unoaked.

TASTING NOTES

This is a wine designed to drink early and is completely unoaked. It's seductively perfumed bouquet offers dark berry preserves, rose petals and violets. It has a ripe and concentrated palate of satsuma plums and cassis fruit. Finishes savoury with lovely long, fine tannins and lingering spices. An outstanding drink.

