



Mission Reserve Malbec 2009

Viticulture

The fruit was grown on Mark Cairns Mere road vineyard. This is a block of approximately one acre. It is on a stoney phase and the fruit develops very good colour and tannin. Fruit thinning was employed with leaf plucking to get fruit fully ripe. The grapes were hand harvested at 24.7 Brix on 14 April just on the point of shrivel.

Winemaking

The fruit was crushed to a small 4 tonne fermenter so that it could be hand plunged daily. During fermentation and soon afterwards it was realised that this Malbec had good richness and depth of fruit and it was decided to make a single varietal Malbec due to these good qualities. After fermentation the wine was allowed to soak on skins another 3 weeks before pressing. It was transferred directly to barrel for MLF and was maintained on lees for 4 months for the richness and mouth feel that this brings. 21% of the barrels were new. In September 2009 it was racked and transferred back to barrel until the completion of maturation in December 2010 giving it over 18 months maturation in barrel.

Characteristics

The nose shows very sweet fruit with the typical rustic Malbec character noticeable. There is a funky element too due to the MLF in barrel and maturation on lees. The palate is full bodied, very rich and shows succulent tannins with a very smooth finish.

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