



DRUK MY NIET
WINE ESTATE

DRUK MY NIET MALBEC 2018



WINEMAKER:	Alexa Macfarlane
COMPOSITION:	100% Malbec
ORIGIN:	Paarl
AGE OF VINES:	14 years
SOIL TYPE:	Decomposed Granite
YIELD:	6 tons per hectare
AGEING POTENTIAL:	5 - 10 years from vintage
FOOD PAIRING:	Blue cheese beef burger Beef Fillet Roasted lamb & mint Mushroom-stuffed peppers Teriyaki pineapple salmon

VITICULTURE AND VINTAGE

These vineyards were planted in 2004 on ancient granitic soils at an elevation of 240m, where cooler nighttime temperatures ensure slow ripening. Friable layers of yellow granite over a clay fraction causes roots to penetrate the soil deeply, which ensures luscious canopy growth and modest yields. The 2018 vintage produced much smaller berries than usual, which affected the total tonnage. Smaller berries resulted in good colour and flavour intensity and this, along with cooler weather during harvest time relieved some pressure on the vines.

WINEMAKING AND MATURATION

Harvesting took place early in the morning while the grapes were still cool, followed by sorting at bunch and berry level prior to fermentation. Regular pump overs throughout fermentation ensured maximum extraction of subtle tannins and intense colour. The wine was gently pressed off the skins, and after settling in tank it was racked to barrel. After malolactic fermentation, the wine was sulphured and topped regularly. A combination of 1st fill, 2nd fill, and older barrels were used on the various batches to ensure unique varietal, vintage and site expression. Barrel matured for 24 months before blending and bottling.

TASTING NOTES

Dark purple hues, with bright aromas of blackcurrants, blueberry compote, ripe plums, oak spice and a touch of vanilla paste. The full-bodied and rich palate is studded with flavours of mulberries, blackberries, olive paste, and roasted tomatoes. The tannins are ripe and soft, making it the ideal foil for the plush fruit spectrum, and there is great coherence with the oak component. The richness of the wine is balanced by a bright acidity, with aromas of black- and red fruits on the long finish. Subtle whiffs of Fynbos shrub expresses the wine's mountainous terroir.

ALC 14.05 | RS 2.2 g/l | TA 6.3 g/l | pH 3.70