

ROD MCDONALD WINES

ONE OFF

2014 Malbec

Hawke's Bay

Built like an Argentinian prop, great Malbec is powerful and meaty yet capable of displaying amazing finesse and subtlety. In its natural home, Malbec is inky purple and tastes like Christmas cake, cinnamon, tobacco leaf and leather. I've never bottled a straight Malbec before as it's usually used in blends to add a little muscle. This is Malbec from Hawkes Bay at its very best.

VINEYARD

2014 was a warm and fine harvest finishing just before the late April rain. Summer was great for the entire country with Hawke's Bay no exception. The canopy remained in great shape right through to harvest and the vines will have plenty of stored reserves for next year. There are only two selections of Malbec vines available in NZ, this one is from Bordeaux and has the typical thick skins that carry all colour and attractive aromatic compounds. It's generally harvested around the same time as our Merlot.

WINERY

Simple winemaking was all that was needed with no need to be too clever as the grapes were full of colour and flavour. The only real challenge is to not over do the extraction during fermentation and to keep the wine fleshy and supple. Matured for 14 months before bottling.

TASTE

Dark and purple with Christmas cake, cinnamon, tobacco leaf and leather aromatics. The palate is fleshy with vibrant dark red and plum flavours on the palate complimented by some spicy, toasty oak. The tannins are firm but melting and provide a supporting structure to this engaging wine.

Alcohol: 13.0% Standard Drinks: 7.7

Allergens: Contain Sulphites. Traditional fining using milk product. Traces may remain.

