



(AD)  
1693

# EENZAAMHEID

## MALBEC 2022

<b>WINEMAKER:</b>	Janno Briers-Louw
<b>COMPOSITION:</b>	100% Malbec
<b>ORIGIN:</b>	Agter-Paarl
<b>AGE OF VINES:</b>	Planted in 2012
<b>IRRIGATION:</b>	None (dryland vineyards)
<b>SOIL TYPE:</b>	Decomposed shale
<b>YIELD:</b>	6 tons per hectare
<b>PRODUCTION:</b>	50 x 6
<b>AGEING POTENTIAL:</b>	6 – 10 years from vintage

### VINIFICATION

Grapes were hand-picked from a parcel of low-yielding vines and chilled before being sorted and destemmed. The grape juice and skins were cold macerated at temperatures between 5-8°C for up to 4 days. Fermentation took place in open top fermentation vessels and the rising cap was punched down every 4-6 hours. Malolactic fermentation occurred in barrel. Matured in a 225L new French oak barrel for a total period of 11 months.

### TASTING NOTES

Our maiden release Malbec has a deeply coloured appearance. On the nose, it reveals a mulberry-dominated dark fruit spectrum, with nuances of ripe blackberry and black cherry adding complexity. The palate showcases soft, rounded tannins, providing a smooth and approachable mouthfeel. A good extract and fresh acidity balance the rich fruit flavours – these elements will favour excellent maturation potential. The finish is long and satisfying, with lingering notes of dark berries and a hint of spice. The perfect pairing for a ribeye steak with Chimichurri sauce.



Alcohol 14.5% | Residual Sugar 2.6 g/L | Total Acidity 6.9 g/L | pH 3.99

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