



THE POTTS FAMILY  
**BLEASDALE**  
EST 1850



## 2023 GENERATIONS MALBEC

The majestic red gums that surround Bleasdale are at the core of our remarkable history. When Frank Potts settled the land in the 1850s, he used the timber from these big, beautiful trees to build our winery. Our vineyards benefit from the rich, clay soils that also support these gums, giving generosity and longevity to our wines. The growth rings reflect the multitude of stories from past seasons and generations of family and growers alike.

Bleasdale has been growing Malbec since the late 1800's and produced the regions first Malbec table wine in 1961. This wine is dark purple with intense aromas of violets, blackberries, plums and clove spice. Drinking well now, but with the potential to be a long term cellaring prospect if desired.

### VINEYARD

2 Estate Vineyard blocks and  
3 Specialist Grower blocks  
Langhorne Creek, South Australia

### HARVEST DATES AND BAUMÉ

29th March - 5th April 2023

12.8 - 13.5

### WINEMAKING TECHNIQUES

De-stemmed to open fermenters, approx 20% whole berry, for 1 - 2 days pre-ferment maceration. Fermentation peak at 30°C with pump overs up to 4 times daily. Drained & pressed just prior to dryness after 7 to 10 days on skins, block dependent. Finished ferment in tank, then settled for 24 hours before racking to oak for MLF

### OAK MATURATION

12 months new (5%) and seasoned  
French oak puncheons

### WINE ANALYSIS

Alcohol: 13.5% alc/vol  
Titratable acidity: 6.0g/L  
pH: 3.51

### VARIETIES

Malbec

### BOTTLING DATE

24th July 2024

### CELLARING POTENTIAL

Drinking well now until 2041

### SUGGESTED FOOD PAIRING

Lamb on the spit or beef ragout

- Gold - Langhorne Creek Wine Show 2025
- Top Gold - Perth Royal Wine Awards 2024
- Silver - National Wine Show of Australia 2025
- Silver - Royal Hobart Wine Show 2024
- Silver - Melbourne Royal Wine Awards 2024
- Silver - Royal Adelaide Wine Show 2024
- 95 Points James Halliday Wine Companion 2026 Edition

