

WINE NAME	Ferngrove Black Label Malbec
VINTAGE	2021
WINE STYLE	Full-bodied
GRAPE VARIETY	Malbec
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 13.9% pH 3.68 TA 6.2g/L
VINTAGE	Ferngrove had a great start to the growing season with a full soil moisture profile at the end of September, resulting in good canopy growth. This set the tone for the rest of the vintage. Significant rainfall in the second week of November was good for the vines and delayed irrigation. Ripening was significantly slower this year, which saw harvest begin 4 weeks later compared to 2020 vintage, more indicative of cool climate viticulture. January was warm and dry, and a short burst of rain (approx. 60mm) in February graced Ferngrove with almost perfect conditions. Harvest began on the 19th of February. Overall, the Great Southern experienced exceptional vintage conditions during 2021 harvest.
APPEARANCE	Intense deep purple
NOSE	Fresh, vibrant aromas of cherry and black plum abound.
PALATE	Concentrated fruit flavours of cherry and raspberry. Fresh fruit flavours are complemented by liquorice and a medium tannin finish.
VINIFICATION	Harvested in the cool early morning and gently destemmed in the winery. The must is then transferred into static fermenters and receives regular pump overs to ensure even temperature throughout the ferment and increased colour and tannin extraction. Once fermentation is complete, the wine is gently pressed off skins and matured with French oak of medium toast to promote cedary and dark chocolate character for a period 10 months.
CELLARING	Will benefit from careful cellaring for up to 8 years.
SERVE	At room temperature 18C.
FOOD	Blue cheese wagyu steak burger.



