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INIGO MALBEC

Winemaker Will Shields **Region**Clare Valley

The wine has a deep crimson colour. The aroma shows dark cherry, blackberry and mulberry fruits, with a hint of fennel seed and dark chocolate overtones. The palate has a core of sweet fruit surrounded by savoury tannins and a long clean finish.

Background Story

A true reflection of provenance, this Malbec is named in honour of Inigo of Loyola who was co-founder of the Jesuit Order whose members built Sevenhill.

Vintage

Reasonable winter rainfalls and a mild spring set the vines up well for the summer ripening period. The summer months were very dry, but without any heatwave events. These mild condition meant a very even steady ripening process which allowed us to monitor the flavour development slowly and pick at the optimal ripeness.

Winemaking

This Malbec was grown primarily on our Br. Kramer block of vines to the west of the church. The soil here is a deep red brown clay loam.

Following a day of pre-ferment maceration, once in the winery, the grapes were fermented on skins for ten days prior to pressing. To highlight the aromatics and retain the freshness of the wine, no barrel maturation was used for this vintage.

Vintage: 2021 Alcohol: 13.0%

Standard drinks: 7.7 Acidity: 5.9 g/L

p/H: 3.52

Bottled: January 2022

