



"Where the 'Rivah' flows..."



2021 RIVAH MALBEC

RANGE: Rivah

REGION: Sunraysia

TASTING NOTE: The Rivah Malbec is a fruit-driven red wine, with vibrant red-crimson colour. The nose opens with fresh, rich plummy aromas, and leads into complex cherry and spice blend. The palate begins with dark plum flavours, which fills out to a mixed berry flavour, balanced with gentle tannins and a subtle hint of oak, to give added length of flavour.

VINIFICATION: Malbec grapes were harvested late in the season, and then crushed to fermenters. Once fermentation commenced the temperature was controlled to 25°C, and the ferment was pumped over three times per day. After six days the ferment was drained and skins transferred to a membrane press for gentle pressing.

The wine then went through malo-lactic fermentation, it was then racked off gross lees and allowed to sit on light lees for several months. Adjustments were made with small tannin additions, while aiming to maintain a soft and approachable wine with vibrant colour. The wine was carefully fined, filtered and bottled in September.

WINE SPECIFICATION:

Alc: 13.0%

TA: 5.9g/L

pH: 3.69

RRP: \$19.95

Vegan Friendly

Website: www.gillstate.com.au

Address: 1596 Kulkyne Way, Iraak VIC 3494

Phone: (03) 5029 2099

f @gillstatewines **@gill_estate**

LIQUOR LICENCE: 32800529