Kings of Prohibition

MALBEC

MENDOZA, ARGENTINA

TASTING NOTE
Kings of Prohibition Malbec is a medium ruby in colour with garnet hues. Aromas start with intense coffee bean & mocha oak with hints of dried rosemary, lavender and touched of dried cherry. A rich, round and soft palate with spice carrying through fruit flavours of ripe raspberry jam, plum sauce and pomegranate molasses. Finishes round, voluptuous and soft with lingering oak derived characters of burnt caramel, charred oak and cinnamon roll.

SUGGESTED CUISINE
Pork sirloin with plum sauce.

VINTAGE
2024 saw a drier growing season in the lead up to harvest, with ample rainfall in December and warmer temperatures in March, these conditions allowed the grapes to develop very good ripeness and concen-tration of flavours in the bunches. The grapes for this wine were harvested in the cool of the night and transported to the winery to be processed. They were de-stemmed and crushed into open top fer-menters to undergo Fermentation and were pumped over twice daily to enable further extraction of colour and flavour. Once fermentation was complete, it was pressed off to tank to settle out, before being racked to a mixture of old French barrels for Malolactic fermentation. The wine was then sul-phured, topped, and allowed to mature further in barrels for 4-8 months. The wine was then pumped out to be blended, fined and filtered before being sent to bottling.

WINE ANALYSIS
Alc/Vol: 14% | pH: 3.59 | Sugar 9.0g/l | TA 5.90 g/L

CELLARING
Delicious drinking now but will cellar well over 5 years.