The Listening Station Malbec, Swan Hill 2024

APB1602024

Boutinot Australia

— Victoria, Australia

Another black aromatic Malbec under this dark, starry label.

Production

All the Malbec fruit comes from an estate in the Swan Hill region where there are 5 hectares of Malbec (approximately 12.5 acres which produces 90 tonnes of fruit per vintage). The Malbec are on their own roots and were planted in 2000. With the age of the vines and the harsh growing conditions, the Malbec vines are less vigorous which leads to a more intense colour and flavour. The vines are trained on a two wire vertical trellis, drip irrigation and minimum fertilisation. All the vines are machine harvested at night between mid to late March and grown on red sandy loam soil with limestone clay base. Climate is Mediterranean with summer temperatures between 30 and 40°C. Total vineyard area is 1250 acres. Once the grapes have been crushed pressed and sent to the fermenter, the winery then pumps over 4 times a day. Vinification takes place in stainless steel tanks at 25°C for three weeks. Malolactic fermentation takes place over 4 weeks. 50% of the blend is aged in French and American oak barriques for 3 months.

Tasting note

Once again inspired by the Australian night, this is darkly appealing, chocolatey Malbec with an abundance of crisp, minerally fruit.

Food Match

Great with rich and hearty food. Try it with a rich casserole or roasted Mediterranean vegetables.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Swan Hill

Winemaker:
Samantha Bailey

Grape Varieties:
Malbec 100%

Suitable for:
Vegan

Bottle Barcode:
3430560004106