

## **MALBEC 2018**

Narrative wines tell the story of the Okanagan and its rare climate; one that is home to both an arid desert landscape and cold snowy winters, with an intense, short growing season. From this place come wines with naturally, fresh acidity and integrated fruit forwardness. www.okanagancrushpad.com

## WINE NOTES

This Malbec was sourced from the Cabana Vineyard on the Osoyoos lakefront. Fermented in Nico Velo concrete tanks and aged on its lees in concrete for 10 months has led to this minimally intervened wine.

The warm southern days combined with the cooling lake effect has produced a rich and luscious wine with great retention of natural acidity and freshness.

Warm violets and blackberries explode on the palate with soft sensual tannins coating the mouth. Enjoy with rich hearty meals or fresh air.

pH 3.69 | TA 5 | RS 0.2 | Alc 13.6%



Matt Dumayne was born and raised in Auckland, New Zealand. After completing his education, he launched his winemaking

career in 1998; first as a cellar hand, then as assistant winemaker at Central Otago winery Gibbston Valley Wines where he worked with Grant Taylor, one of the world's most awarded Pinot Noir winemakers. Vintages in Central Otago, California, Australia, Oregon and the Okanagan rounded out his experience. Now at Okanagan Crush Pad since 2013, Matt brings unparalleled insight and passion to the art of low intervention winemaking. Working with a team of acclaimed international consultants, traveling, tasting and continually pushing to elevate his game and our wines, each vintage offers a canvas to create hallmark Okanagan wines that push quality to new levels.

