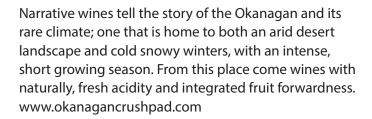


MALBEC 2019



WINE NOTES

Malbec grapes grown in Osoyoos were destemmed and allowed to ferment naturally in concrete tanks prior to being basket pressed and allowed to age for 11 months.

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.

Rich blueberry flavours explode with a juicy burst of suppleness. Enjoy slightly chilled for maximum flavour retention.

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.

