



BELLEVUE

ESTATE

BELLEVUE MALBEC



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

SOIL

KROONSTAD, CARTREF

TRELLISING

UNTRELLISED

AGE OF VINES

17 - 22 YEARS OLD

YIELD

6 TONS PER HECTARE

ACCOLADES

MALBEC CHALLENGE 2020, PLATTER 4 STAR

CLIMATE

A COLD DRY WINTER, FOLLOWED BY A MILD, DRY SPRING AND COOLER THAN AVERAGE SUMMER CREATED PERFECT CONDITIONS FOR THE DEVELOPMENT OF SMALL BERRIES AND HIGHLY CONCENTRATED WINES.

VINIFICATION

THE GRAPES WERE HARVESTED AT 24 °B, FERMENTED AT 26-28°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLATIC FERMENTATION WAS COMPLETED IN TANKS. THE WINE MATURED IN FRENCH OAK FOR 12 MONTHS.

TASTING NOTES

THIS MALBEC IS A UNIQUE EXAMPLE OF THE CULTIVAR, SHOWING DEEP COLOUR AND FYNBOS FLAVOURS. THE NOSE SHOWS HINTS OF ROSEMARY AND MINT. THE PALATE IS PACKED WITH PLUMS, BERRIES AND SPICES, FOLLOWED BY SOFT TANNINS AND A LINGERING FINISH. THE WINE HAS AN AGEING POTENTIAL OF 5 - 10 YEARS.

ANALYSIS

ALC: 14.37

PH: 3.64

RS: 1.5

TA: 5.2

