

# [ yellow tail ]<sup>®</sup>

## MALBEC

Here at [yellow tail] we believe that great quality wine can be affordable and great fun too. We ensure our wines are vibrant and approachable, and that each variety continues our pioneering spirit and determination to make our own rules. The only thing we're serious about is the quality.

[yellow tail] wine is instantly recognisable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail] Malbec, but if you want to cut to the chase, it's simple... drink it, share it, and enjoy it.

### VINTAGE 2010

The 2010 weather conditions in South Eastern Australia were excellent. Steady and generous winter rainfall helped to develop healthy vine canopies that protected the fruit from the sun during summer and enabled the grapes to develop gradually.

The grapes were regularly quality tested in the lead up to harvest and delivered to the winery in ideal condition – plump, healthy and with a good balance of water, sugar and flavour.

### REGION South Eastern Australia

**WINE** The grapes were crushed immediately upon arrival at the winery. The juice was then left to soak and ferment on skins for 4 days in temperature controlled tanks. This process extracts the vibrant violet colour and tannins from the skins. The winemakers then pressed the wine and left it to mature on oak for three months, constantly testing the wine to ensure optimum flavour before bottling.

Alcohol: 13.8% | pH: 3.55 | TA: 6.45g/L | RS: 11.5g/L

**FLAVOUR** Malbec is a hearty and robust style wine and [yellow tail] is one of Australia's leading producers of the variety.

[yellow tail] Malbec is packed with rich berry flavours, dark spice and pepper. Oak maturation adds a delicious balance of chocolate and vanilla flavours and the texture is soft and round with a long and persistent finish.

**ENJOY** [yellow tail] Malbec is created with a simple philosophy in mind - to make a great wine that everyone can enjoy, anytime, any place. This is why we're reluctant to tell you what to enjoy it with. If you really want some suggestions, this wine will complement a bbq pepper steak or lamb roast.

