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Malbec



Malbec- Our Malbec grapes were delivered on September 24, 2018. We received about 30 tons of Malbec from our estate vineyard. The fruit was crushed, destemmed, and sent to tank. The Brix upon arrival was 23 degrees, the pH was 3.44 and the TA was 6.1g/L. We added tartaric acid to the must due to the very high pH. BDX yeast was used to inoculate the must. Two pump overs were done daily turn over the fruit and help with the ferment.

The Malbec finished alcoholic fermentation on October 4th, 2018 and was pressed off the skins. Malolactic fermentation ended October 31st, 2018 and the win was 13.2% alcohol. The wine was transferred to barrel on April 5th, 2018 and has been in barrel for 12 months. Barrels were individually selected for bottling (50% new French Oak and 50% older hybrid barrels). A peppery, dark red wine with fruity notes like this one, is great to pair with barbecued meats, lamb shanks, and roasted bell peppers.

CHRIS CAMERON
Winemaker



Alcohol..... **14.0%** pH..... **3.72** R/S..... **3.9 g/L** TA..... **6.g/L**
Harvest Date..... **Sept 2018** Bottling Date..... **May 2020**

