

## 2020 Bridge Pa Triangle Malbec

This Malbec is a combination of techniques learned from working, drinking and traveling around the world. It is a new fun take on Hawkes Bay Malbec. Mindfully made and mindfully grown. Partnering with responsible growers and using low intervention winemaking, unfined and unfiltered for maximum expression of place.



## Vineyard and Winemaking:

The grapes are sourced from Cardoness Vineyard located on the NW side of the Bridge Pa Triangle, in Hawkes Bay. This was the second season in conversion to organics. A moderate growing season with warm days and cool nights.

Picked in late March by hand, 100% whole bunch, foot stomped, natural ferment, plunged by hand twice a day for lighter extraction. Spent 15months in neutral barrels to soften the large tannin structure.

Unfined and Unfiltered.

Minimal SO2 additions.

Bottled August 2021

298 bottles produced.

## **Analysis:**

pH: 3.60 TA 5.06 RS: DRY

ALC/VOL: 12.5%

## **Tasting Notes:**

A new take on Malbec, deep purple with a notable herbaceous hit in the nose which becomes integrated as the wine opens up, combined with plenty of dark fruit characters. The palate has both red and dark berries and plum. This Malbec is full bodied with chewy tannins yet has a lightness and juicy character. An intriguing wine that keeps you coming back. Match with a cheese platter or a hearty steak.