

FERN GROVE

FRANKLAND RIVER



Wine Name:	King Malbec
Range:	Orchid
Vintage:	2008
Wine Style	Full-bodied red wine.
Grape Variety	Malbec
Growing Region	Frankland River, Western Australia.
Technical Details	Alc. 14.0% pH 3.43 TA 6.12g/L
Appearance	Dark crimson with purple hue.
Nose	Aromatic spices of clove and vanilla with dark berries and black plums.
Palate	Rich, sweet blackberry and blackcurrant fruit supported by French oak and long velvety tannins.
Vinification	From a vintage that can only be described as a typical Frankland River Autumn. 2008 produced red fruit packed full of flavour and intensity. The vintage was warm and dry resulting in pristine fruit condition and low yields. The Malbec fruit was harvested cold at night and crushed and destemmed to static fermenters and allowed a cold soaking prior to ferment. Fermentation then proceeded at moderate temperatures for 8 days. During fermentation, a combination of pumping over and plunging assists the extraction of tannin and flavour prior to post ferment maceration and careful pressing. The freshly fermented wine is racked to new French and Hungarian oak, predominantly two coopers. In oak the wine undergoes malo-lactic fermentation and up to 20 months maturation.
Cellaring	Will benefit from up to 10 years careful cellaring.
Winemaker's Comments	The King Malbec is fast gaining a reputation, contemporary in style, black and powerful with an array of beguiling aromas with a core of fruit expressive of the region.
Serve	At room temperature 18°C
Food	Enjoy with a fresh local cheese platter.

