

2021 Reserve Malbec

Out of Nothing...



WINEMAKING

The grapes for this Malbec were hand picked the first week of October. The ferment was long and slow, taking about 41 days to complete. The Malbec was pressed off in mid November, then put into barrel for Malolactic Fermentation (MLF), which took about 3 weeks. After MLF completed, the wine was racked and blended in a large stainless steel tank, then returned to the same barrels. The wine stayed in barrel until its July bottling.

TASTING NOTES

The colour is deep and inky, with earthy notes reminiscent of wild sage and eucalyptus. Hints of haskap and blueberry add to its complexity. This Reserve Malbec is a savoury wine with great structure, promising a beautiful finish.

APELLATION: Okanagan Valley

COMPOSITION: Malbec

BOTTLE SIZE: 750mL

ALCOHOL: 14.7%

RESIDUAL SUGAR: 2.3 g/L

ACIDITY: 5.65 g/L

BOTTLED DATE: July 19, 2023

CASES: 284

EX NIHILO
VINEYARDS