



## 2012 VINACEOUS VOODOO MOON MALBEC

(MARGARET RIVER, WA)

SPECS:

PH: 3.50

TA: 6.10 G/L

RS: 1.05 G/L

ALCOHOL: 14.0%

WINEMAKING: HAND HARVESTED, OPEN FERMENTED (WITH 10% WHOLE BUNCHES) AND HAND PLUNGED FOR 8 TO 12 DAYS IN ONE AND TWO TONNE OPEN FERMENTERS THEN GENTLY PRESSED OFF TO FINISH FERMENTATION. THE FINISHED WINE WAS PUT TO 100% FRENCH OAK BARRIQUES FOR 12 - 15 MONTHS MATURATION.

Famous as one of the traditional Bordeaux red grape varieties, Malbec is grown all over the world especially Argentina and now increasingly in Australia. Valued for its amazing depth of colour, generosity of fruit expression and fullness of flavour, Malbec has found the growing conditions of Margaret River ideally suited to producing full bodied wines of great depth and character - unsurprising considering the similar climatic conditions experienced by Bordeaux and Margaret River. The 2012 Vinaceous Voodoo Moon Malbec is our second vintage of this exciting varietal.

Sourced from a single vineyard in the sub-region of Willyabrup, Margaret River from mature vines, the Voodoo Moon used traditional winemaking techniques to achieve full colour and extraction.

The wine is matured in 100% French oak barriques for 12-15 months before final blending is completed by Michael Kerrigan and Nick Stacy.

The resulting wine is dark, deep purple in colour and has a brooding and perfumed bouquet. The palate is rich, layered and textured - really fills the mouth with its immense power and weight, but retains its finesse with long, soft integrated tannins. The Vinaceous Voodoo Moon will cellar and improve for 8 - 10 years, but equally appeals as an immediate drink - match with roast meats, braises and mature cheeses.

Approximately 220 dozen produced.