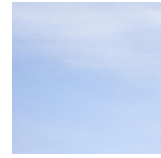


WALLCLIFFE
MERLOT
PETIT VERDOT
MALBEC

2017



AUDACIOUS
UNEXPECTED
ADVENTUROUS



Every Wallcliffe red wine is a limited edition bottling that celebrates the highlights of the vintage, the finest parcels of fruit and the best barrel selection. Explore our diverse and surprising Margaret River terroir with the best varietal blend each season!

CAPE
MENTELLE
MARGARET RIVER

CAPE MENTELLE

MARGARET RIVER

“The violet flower lift and structure of the Petit Verdot is enriched by the plushness of the Merlot and enhanced by the spicy power of the Malbec to give an engaging and unique expression of our Wallcliffe red blend in 2017.”

– Frédérique Perrin, Cape Mentelle Technical Director

WALLCLIFFE MERLOT PETIT VERDOT MALBEC 2017



TASTING NOTE

APPEARANCE

Deep dark, black cherry red with garnet edges.

NOSE

The aromatics are dark and brooding; intense mulberry fruit, black plum and fresh violet are met with forest bramble, tobacco and hints of smoked ground spices. Finer nuances of mocha, roasted charred fig, wild anise and dark earth meld with dried herbal notes and hints of cinnamon and nutmeg.

PALATE

The palate is tightly wound with mocha and dusty red berry fruit, anise and fresh wild floral elements which overlay a densely packed yet finely structured palate, with a myriad of spice and delicate herbal notes. This well balanced and seamless wine displays wonderful savoury notes of cedar and red earth fanning out to a supple and silky texture of long dark chocolate.

FOOD PAIRING

We suggest matching it with a rich vegetarian minestrone with grated parmesan and garlic croutons. The richness of a bone-in rib eye with a peppercorn and mushroom sauce or a slow roasted venison fillet covered in Mexican mole sauce with baked beetroot elevates the smoked spice complexity in this wine.

CONSUMPTION NOTE

CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for 20 years and beyond.

BLEND

Merlot 54%, Petit Verdot 26%, Malbec 20%.

ANALYSIS

14.5% alcohol, 5.8 g/l total acidity, 3.65 pH.

WINEMAKING NOTE

VINEYARD

The fruit comes from our Trinders and Crossroads vineyards with the malbec sourced from a premium grower partner in Wilyabrup. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. This blend came from three exceptional parcels that simply demanded to be kept separate, and be unified in our best blended expression of 2017.

THE SEASON

The preceding winter gave healthy rains, replenishing soil moisture levels which led into a milder spring with the lowest average degree days ever recorded (least heat seen for a growing season). Flowering in all varieties was delayed by 10 days compared to the 2016 season, with wonderful sunshine giving excellent set (fruitful flowers into berries) and thus great crop potential across all varieties. With a mild summer, punctuated by only a few hot days (over 30C), veraison (colouring and softening of berries) in early February came three weeks later than 2016 (mid January) and picking for the reds was quite late; 10th of April for Malbec, 21st April for the Trinders Merlot and 9th of May for the Petit Verdot.

WINEMAKING

The fruit is 100% destemmed and lightly crushed to closed top fermenters of between 120kg to 2.5 tons capacity. The ferments proceed with wild and selected yeasts and operations are decided day by day without recipe to optimize potential and complexity. Post fermentation macerations are long -up to 120 days- to develop silky tannin structures before light basket pressing. Malolactic fermentation takes place in French oak barriques (50% new), the wine aged on lees (yeast sediment) for 16 months and then blended and bottled.