



# Le Pommier wine estate

## JONATHAN'S MALBEC

### TASTING NOTES

Perfumed notes on the nose, give way to rich mulberry and dark cherry tones on the palate. The wine shows full but finely structured tannins, that although restrained now will reward well with a couple of years of bottle maturation.

### IN THE VINEYARD

Situation: East and North-South Facing Row Direction

Altitude: 350m

Distance from sea: Approximately 25km

Soil Type: Alluvial

Rootstock: 101/14

Age of vines: 15 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

### HARVEST

Picking date: March

Yield: 9.5 tons/ha average

### IN THE CELLAR

Fermentation took place in stainless tanks. Duration of fermentation was 8 days. It was pumped over twice a day for optimum colour and tannin extraction. When fermented dry it was pressed into French oak barrels.

Malolactic fermentation: Barrel

Wood aging: 12 months in French oak, 1/2 in third fill and 1/3 in fourth fill

Fermentation Temp: 28-30°C

Yeast: Bordeaux Red

### FOOD SUGGESTIONS

Enjoy with roast beef, venison, slow roast leg of lamb, Peking duck or a good potjie.

### AGEING POTENTIAL

5-8 years



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VARIETAL  
100% Malbec

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WINE OF ORIGIN  
Banghoek Valley, Stellenbosch, South Africa

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ANALYSIS  
Alcohol: 14.2%  
Acid: 5.0g/l  
Residual Sugar: 2.8g/l  
pH: 3.62