

MAD FISH

WESTERN AUSTRALIA

2016 MadFish Malbec

Variety
Malbec

Region
Blackwood Valley, Western
Australia

Numbers
Alcohol: 14.0% v/v
Acidity: 5.3 g/l
pH 3.6
Residual Sugar 0.8 g/l



About Malbec

Malbec is currently enjoying a little “rock star” moment in the world of wine as everyone suddenly seems to have realised what a fun and enjoyable wine it is to drink. It's no new kid on the block, having inhabited the South West of France for centuries, all the while playing an essential role as a blending component in the finest wines of Bordeaux while living in the shadow of its more upwardly mobile cousins, Merlot and Cabernet Sauvignon.

Those inclined to be too serious about wine had been writing it off for decades as too simple, or “lacking complexity” as they like to say. With thanks to the proud Argentinian people, who have adopted the variety as their national grape and won't stand for such supercilious belittlement, we are now able to gushingly extol the virtues of Malbec as a fruity, juicy, savoury, sensual, friendly and fabulous rockin' red wine.

Our Malbec grapes are picked, sorted and then fermented in stainless steel tanks with traditional pump-overs carried out each day to aid fruit and tannin development. The parcels of fruit were then pressed to French oak barriques for 12 months maturation to encourage those robust juicy flavours and soft silky tannins to develop in harmony.

Tasting Notes

This deep inky wine bursts with aromas of blueberry and dark cherry fruits. This intense fruit punch, complimented by violet floral notes and a savoury earthiness make for an alluring nose. In the mouth are dark cherry, plum, berry compote and red liquorice flavours, while layers of dried herbs, mocha, clove and vanilla spice give enticing complexity. A plush, brooding, fruity wine, fluid and lithe with all the Malbec trademarks: the juicy fruit hit, taut acidity and firm yet ripe, inviting tannins.

The 2016 Season

From the spring of the year before and until the grapes are picked, the weather is an obsession for us, because it sets the quality and style of the wines we make each year.

The 2016 season kicked off in typical fashion – just average winter rain, spring a bit cool, summer nice and warm. Then at the end of January, out of nowhere an unimaginable deluge of between 65 to 120 mm in half a day! Upside was we did need the rain and the weather cleared quickly. That was summer over and into the really busy autumn period which is when we pick most of our grapes.

In the Blackwood Valley where our Malbec grows it can often be a little sticky in summer at the best of times, and 2016 was no exception. We kept a close eye on the fruit, did our best to thwart the hungry birds and picked the crop when the berries were perfectly ripe.

When to drink and With What

Malbec is a year round red, it can nestle up beautifully to winter foods but we see no harm in giving it a light chill in the summer months. Enjoy its juicy freshness as a young wine or give it some time in the cellar to develop more earthy complexity. You might as well embrace your inner gaucho, mix up some chimichurri and enjoy your Malbec with barbecued meats, all Argentine style. Malbec loves vegos as well though, pairing perfectly with mushroom and lentil dishes and firmer goat cheeses like the beautiful Midnight Moon from the Netherlands.

MadFish Wines

Margaret River and Great Southern, Western Australia

www.madfishwines.com.au