



2023 Malbec
Langhorne Creek

With the ever-increasing globalisation of the wine industry, we, like you, could be forgiven for thinking we were all just pawns in the big wine company game. The release of the Pawn is a manifestation of our resolve to amend this situation by releasing wines hand crafted from small parcels of premium fruit from our Langhorne Creek Vineyards.

This wine has intense scents of violets, rhubarb and blackberries exploding out of the glass, On the palate there is the unique Satsuma plum with blueberries, dark chocolate, spice and tobacco. The wine is voluptuous and intense, with elegant fine tannins, the hallmark of a Langhorne Creek Malbec.

Cellaring Trivia - This wine is enjoyable now, but has the structure to flower into a classic over the next 4 to 6 years.

Goes best with - The classic pairing with Malbec is meat, but make it special. Don't hold back - inflation is a bitch, but buy the best cut, from the best butcher in the best suburb cooked with fire using the best charcoal.

Vineyard – Marandoo & Kilpuruna Vineyard, Langhorne Creek, South Australia,
-35.343079, 139.100367

Harvest Date – 14th April 2023, picked with a Selectiv grape harvester which removes all the materials other than grapes (sticks, stalks, bugs & leaves)

Harvest Weight – 8.0 tonnes/hectare

Clonal Material – Potts Clone

Vinification— The fruit was fermented in a small blue coloured open top fermenter called 'The Blue Tongue Lizard' allowing maximum extraction of colour and flavour. Partial whole berry fermentation, (mainly because the berries are so small they cannot be crushed) allows for greater complexity. The small batch ferment was kept cooled all through it's ferment and then left on skins for several days prior to oak. The wine was matured in older European 500L puncheons for 8 months prior to bottling.

No additives or fining agents are used in its production except minimal sulphur dioxide prior to bottling.

The wine is Vegan Friendly.