



PROJECT COMPANY MALBEC 2017

Petaluma routinely explores the boundaries of wine style, grape variety and growing region. From time to time the fruits of these trials warrant special release under the Petaluma Project Company label.

A long standing favourite variety in Bordeaux, Malbec does particularly well in Coonawarra. We planted the vineyard in 1983 that grows the fruit as a blending option in our red blend from Coonawarra.

A slightly warmer than average growing season lead to hand picking Malbec in early April. The fruit was transported from Coonawarra to our winery in Woodside, destemmed, crushed and chilled into a Potter heading-down-board fermenter and cold soaked for four days. Our chosen yeast strain was then added to encourage the alcoholic fermentation which lasted about two weeks.

During fermentation, the fermenting juice was drained off skins once a day and then pumped back up. This breaks up the cap of skins, helping colour and tannin extraction and also moderates the fermentation temperature.

Bacteria were added at this stage to conduct the malo-lactic fermentation (MLF), the conversion of hard malic acid into softer lactic acid. The wine was then transferred to first use French oak barriques (225 litres) to undergo MLF. At its completion, the wine was emptied from oak, given a dose of sulphur dioxide and returned to barrel.

After 17 months in barrel, the barrels were laid down in the barrel shed to be graded, with the top barrels being selected for the blend (this is one of the most rewarding parts of winemaking, seeing fruit turned into wine which is ready to be blended, bottle and shared with friends and family), before a gentle egg white fining and filtration to bottle in November 2018.

The 2017 Petaluma Project Company Malbec is a ripe, spicy structured dry red. Dark berry fruits with hints of cassis and an element of earthiness are displayed aromatically. Red and black berry fruits complement the spice and velvety tannins finesse the palate.

Mike Mudge
Winemaker

ABV%	13.0
TA g/L	6.18
pH	3.54
Dry Scale	0.8