

# DRIFTWOOD

MARGARET RIVER

ARTIFACTS

malbec

2016



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## BLEND

87.4% Malbec, 6.5% Cabernet Sauvignon, 5.7% Petit Verdot, 0.5% Shiraz

## COLOUR

Vibrant, deep violet red with purple hues.

## AROMATICS

Lovely lifted perfume of violets and rose petals, blackcurrant pastilles and mulberries with a hint of all spice and vanilla.

## PALATE

Juicy, generous, chewy tannins supported by a bright acid backbone provide a great framework that highlights the rich mulberry, cherry and satsuma plum fruits and lingering all spice, creating a very drinkable wine.

## OAK MATURATION

20% New, 100% French oak – 12 months in barrel.

## AGEING POTENTIAL

Very Good – 10 years.

## WINEMAKING

Driftwood grafted Malbec in the 2014 growing season and the 2016 vintage was the first crop, showing sufficient promise to bottle on its own! It was inoculated with yeast and co-fermented with MLF bacteria using aerative and closed pump-overs, ensuring good flavour and tannin extraction, capturing the best qualities from this variety. Gently pressed at about 0 °Be, completing MLF in tank. It was split into several batches between barrel and tank maturation on good quality French oak staves for 5 months before being racked to barrel for final maturation. In August 2017, following extensive sensory evaluation, the best barrels were blended with a small amount of Cabernet Sauvignon and Petit Verdot and then returned to old oak to integrate for a further 3 months.

## VINTAGE 2016

Margaret River just keeps on giving, another great season that started early, continued warm, provided some nervous moments but finished solidly. Excellent canopy management in the vineyard and careful netting to protect against bird damage allowed the whites to build intensity of flavour and aromas in line with balanced acid. Harvest commenced on the 5th February with the final harvest being Driftwood's newly grafted Cabernet Sauvignon in block 2 on 8th April, showing bucket loads of promise for the future.

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## WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 18<sup>th</sup> March

pH / 3.24 Titratable Acidity / 6.8 g/L

Residual Sugar / 0.1 g/L Alcohol / 13.6%

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