

BURROWING OWL

estate winery

2015 MALBEC



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Tasting Notes:

Intense spice and pepper on the nose along with ripe blackberry, blueberry, cassis, liquorice, violet, orange zest and some vanillin oak in the background. The palate is full bodied and rich with lots of ripe blackberry, mulberry, black pepper, charred meat, firm tannins and juicy, raspberry like acidity with some dried sage and clove spice on the long finish. Try with beef and peppercorn stew or rabbit braised in clove infused red wine.

– Rhys Pender, Master of Wine

Bottling Date: September 2017

Vintage & Winemaking Notes:

The 2015 growing season was a grape grower's dream come true. The long growing season started in April followed by unusual heat in June producing vines with small, concentrated berries. The summer months allowed for even ripening followed by one of the South Okanagan's "legendary" dry autumns. Warm days promoted the ripening process with cool nights to balance the ripeness with acidity. The Malbec grapes were allowed to hang on their vines a bit longer than usual, producing a pleasing result.

The grapes were harvested by hand from Burrowing Owl's vineyards in Osoyoos on October 22nd and 28th. They were destemmed and gently crushed before being gravity fed into stainless tanks for skin maceration and alcoholic fermentation. Both "free run" and pressed wine were then moved into barrels for malolactic fermentation, followed by 21 months ageing in a combination of oak barrels. The wine was bottled, unfiltered, in September 2017.

Cellaring: 5+ years

Ageing: 70% French oak, 20 % American, 10% Hungarian with 33% new oak

Analysis: Alcohol: 14.5 % | PH: 3.77 | Titratable acidity: 6.14 g/L