



ABBHEY

CELLARS

2009 Abbey Cellars 'Temptation' Malbec

"Exotically scented with pickled prunes, soft cedar and strong, heady spices. On the palate it is juicy and plush with ripe berryfruits, warming, velvety tannins and a smooth, clinging finish".

The Vineyard

All Abbey Cellars wines are handpicked from our 'single estate' vineyard. Located on premium land with-in the Bridge Pa Triangle region, which is famed for its red metal soils and superb grape growing conditions.

The Vintage

Hotter weather early on meant the grapes were harvested riper and earlier than usual. 2009 was Abbey Cellars best year ever for Malbec production.

Winemaking

Fruit was picked on flavour-ripeness then crushed and destemmed into open fermenters followed by a cold soak for 48 hours to extract maximum colour and flavour before being warmed up and inoculated with selected red wine yeasts. During a warm, ten day fermentation at 28 degrees the cap was hand-plunged to gently extract tannins, to maintain colour stabilisation and add structure without harsh phenolics. Following ferment, the free-run wine was pumped away and the skins were transferred by hand to the press where pressings were extracted separately and added back later to enhance colour and structure.

Winemaker	+ Emma Lowe
Variety	+ Malbec
Region	+ Hawkes Bay
Aging	+ French oak 9 months
Style	+ Dry
Appearance	+ Magenta-black with violet hues
Cellaring	+ 1-4 years
Serve	+ Room temperature 15 -18 °C
Alcohol	+ 13%



"A match for lamb cutlets coated in capers and crumbs".

www.abbeycellars.com