

SKIPSTONE

2016 SKIPSTONE MALBEC

Winemaking Team

Philippe Melka – Winemaker

Varietal Composition

100% Malbec

Vintage Notes

The 2016 growing season was a viticulturists dream. Remarkably consistent growing conditions persisted throughout the year, characterized by a slightly cooler and drier overall summer season than the 3 years leading up to it. 2016 wines were notable for their concentration and depth of flavor and sophistication on the palate.

Winemaking regime

Skipstone hand-sorted then precision optical sorted berry by berry the grapes from our estate. Our one parcel of Malbec was on the skins for 19 days prior to pressing. The wine was aged for 19 months in 42% new French oak barrels prior to being bottled unfined and unfiltered.

114 cases produced

This wine is both intense and graceful. It is loaded with juicy pie cherry, plum and blueberry compote notes upfront. Right behind that is an underpinning of forest floor, pipe tobacco and clove. The refined, velvety tannins create a lush mouthfeel while 18 months aging in barrel give hints of toast and smoky sweet oak to the long, luxurious finish.

