

SKIPSTONE

2023 SKIPSTONE MALBEC

Winemaking Team

Laura Jones – Winemaker

Philippe Melka – Winemaking Consultant

Varietal Composition

100% Malbec

Vintage Notes

The 2023 vintage was extraordinary. The exceptionally long and cool growing season provided new-perfect conditions in the vineyard for uniform ripening, complex flavor development, and impeccable tannin ripeness. The wines of this spectacular vintage will be known for their purity of fruit, depth of flavor and refined, silky structure. With remarkable balance, freshness, and age-worthy potential, the 2023 vintage is poised to be one of the region's most celebrated this century.

Winemaking regime

Skipstone hand-sorted then precision optical sorted berry by berry the grapes from our estate. Our Malbec was on the skins for 21 days prior to pressing. The wine was aged for 19 months in 50% new French oak barrels prior to being bottled unfinned and unfiltered.

192 cases produced

The 2023 Malbec opens with a captivating bouquet of blackberry compote, wild blueberries, dried lavender, Sichuan pepper, and pine resin. On the palate, it reveals an impressive core of black raspberry and boysenberry punctuated by intriguing hints of warm clay and Asian spices. The wine's silky texture and refined tannins create a seamless structure and gorgeously long finish. While expressive in its youth, this Malbec has the structure and drive to enhance elegantly with time in the cellar. Best 2026-2034. We recommend a 2-hour decant if enjoying over the next year.

