

Gipsie
Jack



Gipsie Jack Malbec

Vintage: 2006 Grape Variety: Malbec 100%
Region: Langhorne Creek SA

Viticulture Notes

The fruit for this Malbec comes from our loyal Langhorne Creek growers. Predominantly trellised on a Smart Dyson system, this allows optimum sunlight and exposure for full ripening and vine balance. This promotes flavour and tannin ripeness, not just sugar ripeness.

Warm, dry conditions leading up to vintage provided full flavoured Malbec with great intensity.

Winemaking Notes

- Malbec was hand picked.
- De-stemmed and crushed.
- Cold soaked for approx 48 hours to ensure the retention of fruit flavours.
- Inoculated with yeast.
- Ferment continued over 7 days in small open top fermenters.
- Wine is hand plunged 2-3 times per day.
- Towards the end of ferment wine is drained, pressed and racked to oak.
- Maturation occurred in a mixture of both old and new French Oak.
- This wine spent 22 months in barrel prior to bottling.

Tasting Note

Deep red/purple in colour with a nose of plums and dark fruits along with lifted violet characters and some spice. The palate shows excellent ripe plum fruit, with soft subtle tannins.

Cellaring

Designed to drink now, with a maximum cellaring potential of 5-8 years.