



# Liv Zak

YARRA VALLEY

## MALBEC YARRA VALLEY / 2021

Aromas of boysenberry and mulberry jam, cedar, and white pepper

### COLOUR

Deep dark purple

### NOSE

Aromas of boysenberry and mulberry jam, cedar, and white pepper

### PALATE

Slightly grippy tannins, luscious, sweet dark fruits, with black plum and savoury dark chocolate

### WINEMAKING

Hand-picked and destemmed to tank, fermented wild and punched down once a day, it was then soaked on skins for four weeks before being pressed to barrel.

### FOOD PAIRING

Pot-roasted lamb shanks with polenta and sprouts or BBQ-spiced chicken thighs with tangy honey glaze

### VINTAGE NOTES

With healthy yields, ideally timed rainfall, and ripening season temperatures, it was an idyllic season for cool climate wines. Chardonnay was a highlight the best in several years. Pinot Noir, enteral, perfumed, and outstanding. Higher yields and cooler conditions, favoured Shiraz and Cabernet, producing outstanding wines.

### QUICK NOTES

*Vintage: 2021*  
*Winemaker: Liv Zak*  
*Grape variety: 100% Malbec*  
*Bottled: October 2022*  
*Growing area: 100% Yarra Valley VIC*  
*Alc / Vol: 14.00%*  
*Cellar Potential: 15+ years*  
*Oak: French oak barriques*  
*Maturation: 15 months*