

LITTLE ENGINE

W I N E S

2020 GOLD MALBEC



Production: 72 cases
Alcohol: 14.1%
pH: 3.58

VITICULTURE NOTES

The 2020 season began with a mild end to winter and bud break in the 3rd week of April for most of our sites. There was a lot of canopy growth early during May with more precipitation and less heat than usual for this time of year. Early June was also cool with above average precipitation. Temperatures warmed up considerably late June and there was significant canopy growth. Canopy management was again very crucial with shoot and leaf removal to encourage airflow through the vines and amongst the developing bunches post fruit set. Summer conditions were warm and mostly dry encouraging steady grape maturity through veraison.

Sourced from a warm, sandy soil, west facing slope vineyard in Osoyoos, this Malbec developed striking fruit concentrations and generous tannin development.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Malbec grapes are destemmed only into one-ton fermenters ensuring a high proportion of whole berries. After 6-7 days of cold soak, the musts are gradually warmed up to initiate a natural or directed fermentation. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The fermentation temperatures are maintained cool early in ferment and then elevated to aid in phenolic extraction. The total maceration time is about 3 weeks. The wines are drained and pressed off just before dryness and tank settled prior to going to barrel.

Our Malbec prefers 100% French Oak, undergoes spontaneous malolactic fermentation and matures in barrel for 16 months with no racking until pre-bottle blending. No new oak was used for this wine to showcase the concentrated varietal characteristics of Malbec. Instead only 2nd and 3rd fill barrels were used for ageing. Unfined & unfiltered prior to bottling.

TASTING NOTES & SUGGESTED CELLARING

The vibrant violet tone of this wine is enchanting, as is its bountiful nose of saskatoon and bramble berries. Warm blueberry and black licorice notes are balanced by scents of white pepper and fall spices. The palate is luxurious with a velvet like feel. The tannins are round and lush with a smooth finish.

Decant to enjoy now through 2028 under ideal cellaring conditions