



BLOEMENDAL

WINE ESTATE



Waterlily Malbec 2012

Grapes: 100% Malbec

Origin: Estate grown, Durbanville

Date of Picking: March 2012

Production Method & Ageing:

Handpicked grapes, de-stemmed and crushed at the cellar. The wine fermented on the skin in open top fermenters for a period of 18 days with twice daily punch downs to assist extraction. After pressing, the wine underwent malolactic fermentation in tanks. Aged in 300L French Oak barrels for 16 months. 3rd and 4th fill barrels were used.

Tasting note/ ageing ability/ recommendations:

In intense wine is every regard, dark brooding appearance, black fruit aroma and broad firm tannins on taste. The wine is meant for accompaniment of food and good company, not a shrinking violet way. Will age seamlessly for 4 to 6 years.

Volume Produced:

Capacity:	Number of Bottles:
750	800
Seals Allocated:	Litres:
6868 965504 - 957303	600

Laboratory Report:

Alcohol Vol %	Residual sugar g/l	Total acid g/l	PH
14.43	2.5	5.5	3.58