

2015 | VIOLET BEAUREGARD |

LANGHORNE CREEK MALBEC

Background:

... if it looks like a blueberry, smells like a blueberry and tastes like a blueberry pie then Violet Beauregard you are. Best drunk without Veruca Salt or Augustus Gloop.

The Zonte's Footstep Violet Beauregard Vineyard is on the shores of Lake Alexandrina where, each summer afternoon the house-cooling breeze of our 'Lake Doctor' arrives and revives vines and vigneronns alike. We have released a straight varietal Malbec since 2008.

Winemaking:

The fruit for the Violet Beauregard comes from two blocks on a single vineyard in the heart of the Langhorne Creek. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Blueberries, and when we say blue blueberries, we mean blueberries. This is intense mouth staining colour.

Nose: Again blueberries. Also classic Malbec mulberry, red cherries and notes of cedar and wafts of violets. With just a hint of fresh baked pastry.

Entry: Intense, juicy and super youthful "grapeiness" again lots of blueberries. Almost overwhelming.

Middle Palate: Generous and quite sensual it is structured despite the lashings of fresh fruit. Really rich and lush.

After Palate: Flavoursome, rich sweet berry fruits and Damson plum is on top of rolling red fruits and...Blueberry pie!

Finish: The finish is lush and mouth filling with a glycerol sweetness balanced by gentle tannins and a soft fresh acidity.

In Summary: This is the sixth consecutive vintage to be released as a 100% Malbec. Sensual and structured this is our ideal Malbec, the only problem being how we can keep some long enough to watch it evolve in bottle.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.
- French and American oak barrels (new and seasoned).

At the time of bottling, this wine contained:

- 83ppm Total SO²
- 36ppm Free SO²

Accolades:

Silver Medal - Cathay Pacific Hong Kong International Wine & Spirit Competition 2016
Gold Medal - Tastings.com New Release Wines 2016



Vital Statistics:

Varietal Blend: 100% Malbec

GI: Langhorne Creek

Alcohol by Volume: 14.1%

TA: 6.39 g/L

pH: 3.62

RS: 3.8 g/L

750mL: 93303910000077

Dozen: 19330391000076

Region:



Silver



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