



Stone's Throw Malbec, Victoria 2022

APB922INT BOUTINOT AUSTRALIA VICTORIA,
AUSTRALIA

13.5% | 6 x 75cl | Screwcap

Malbec 100%

Vegetarian, Vegan

*Warm, soft and lusciously lush this is smooth
black and sultry with a salty finish.*

Boutinot
WINES

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PRODUCTION

The Malbec fruit comes from an estate in Piangil planted in 2000. With the age of the vines and the harsh growing conditions, the vines are less vigorous which leads to a more intense colour and flavour. Grapes are harvested at night between mid to late March and grown on red sandy loam soil with limestone clay base. The climate is Mediterranean with summer temperatures between 30 and 40°C. Once the grapes have been crushed pressed and sent to the fermenter, pumping over takes place 4 times a day. The wine is vinified in stainless steel tanks at 25°C for three weeks with malolactic fermentation taking over 4 weeks. 50% of the blend is aged with French and American for 3 months.

TASTING NOTE

Another black aromatic Malbec with succulent and spicy characters. Darkly appealing, chocolatey with an abundance of crisp, minerally fruit and Morello cherry compote.

FOOD MATCH

Rich and hearty food or a still-mooing slab of steak.

NOTES