



JUNIPER

Canvas Malbec 2022)

Vintage

The first parcel underwent carbonic maceration for 13 days, & was then destemmed & inoculated, fermented on skins for 7 days followed by maturation in hogsheads & barriques for 3 months. The other parcels were destemmed & inoculated, fermented on skins for 8 days & matured in barriques for 3 months. Unfined, vegan, & bottled August 2023

Fruit Source

Hand-picked on 23rd March from block 11 at 13° Bé, with two further hand-picks on 4th & 11th April from block 9 at 13.4° Bé

Colour

Vibrant crimson

Nose

Damson, mulberry, blueberry & raspberry notes have a floral lift of violets, with suggestions of red licorice & cinnamon providing complexity

Palate

Medium-bodied, juicy, succulent & enticing. Dense & concentrated fruit flavours are enhanced by a dash of spice, fine ripe tannins & balanced acidity, making this a hugely appealing & very drinkable fruit driven style

Winemaking

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Technical Analysis

Alc: 14.0% pH: 3.56 T/A: 5.9g/L

Food Suggestion

Roast pork loin with cranberry sauce or baked aubergine with white beans & thyme

Cellaring

Drink by 2027

This wine is vegan friendly