

JUNIPER

Canvas Malbec 202)

Vintage

71 [Hv] [11-20] [hím_dj [hím_d] [hím_d] Xkj YeebYbekZo" YedZj_edi YVki [Z1+[Z*Vkj1 [j*d1ec [11-Vh[j]]i\$ I kcc [hím Wim Whc mj^de ~[W]1f_a[i flim Wi1 [ho Zho f [h{ Yj *ehX[ho Z[I] befc [dj\$: [bv6[Z *C Wh_Xbeiiec * h[ikb][Z*d1ec [1X_hZ*fh[iikh[m^Y*mWi*[V[Y]] [bo Yedjhebb[Z\$9eeb[hYedZj_edi bvy][h*d1kcc [hí]n][dZ[Z* j^[1h[[d]] f [heZ\$7 i trong vintage across all varieties

Fruit Source

Hand-picked on 23^{rd} March from block 11 at 13° Bé, with two further hand-picks on 4^{th} & 11^{th} 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

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

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