

2018 MALBEC

On the Black Sage Bench in Oliver BC, vintner and family farmer Gina Fernandes Harfman combines her passion for winemaking with her family's four generations of experience farming the South Okanagan terroir, to put forth a small lot lineup of wines that perfectly exemplify their vintage. At her woman-owned and run Nostalgia Wines, Gina invites you to make moments with what she has captured in the bottle, and create tomorrow's memories.

VINTAGE

The 2018 vintage is one of freshness and elegance with slightly cooler temperatures, bringing out vibrant acidity and intense fruit character.

WINEMAKING

Malbec aged exclusively in French oak barriques for 15 months. Unfiltered, will contain sediment.

TASTING NOTES

The quality of the Gablemann's well-established, terraced vineyard shines through in this dark, impactful Malbec. The luscious, complex nose commands your attention to the intense dark fruit, floral perfume and sweet baking spices. On the palate, this full-bodied wine offers ripe, firm tannins and fresh acidity with generous black cherry, boysenberry, blackberry, vanilla, and cloves.

FOOD PAIRING

Ideal with barbequed beef, braised dishes including short ribs, sweet and savoury Chinese barbequed pork, or dark chocolate.

TECHNICAL NOTES

Varietal Composition: 95% Malbec (Gablemann Vineyard, Oliver), 5% Merlot (Home Vineyard, Oliver)

Harvest Date: October 8, 2018

Alc./Vol.: 14.7% | **pH:** 3.61 | **TA:** 6.4 | **RS:** 1.2

Production: 53 cases

Serving Temperature: 16-18° C

Cellaring Potential: Enjoy from 2022 - 2030

PURCHASE INFORMATION

UPC: 626990306320

Recollection Club Exclusive Product: \$32.99

