

# [ yellow tail ]<sup>®</sup>

Here at [ yellow tail ]<sup>®</sup> we believe that great quality wine can be affordable and great fun too. That's why all the wines we make are vibrant and approachable, and that's what drives our pioneering spirit and our determination to make our own rules. All the wine [ yellow tail ]<sup>®</sup> makes is instantly recognizable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [ yellow tail ]<sup>®</sup>. But, if you want to cut to the chase, it's simple. Drink [ yellow tail ]<sup>®</sup>, enjoy it, share it, sip it. And, while it is seriously good wine, don't get too serious about it.

## MALBEC

[ yellow tail ]<sup>®</sup> Malbec is made with grapes sourced from South Australia's cool climate regions, primarily including the Limestone Coast, Padthaway and Clare Valley. While most people associate Malbec with Argentina, it actually originates from France and thrives in Australia's cool conditions where it can ripen slowly and develop the perfect balance of sugar and flavor.

The grapes were crushed immediately upon arrival at the winery. The juice was then left to soak and ferment on skins for 4 days in temperature controlled tanks at 85°F. This process extracts the vibrant violet color and the dry tannins from the skins. The winemakers then pressed the wine and left it to mature on oak, constantly testing the wine to ensure optimum flavor before bottling.

## REGION

South Eastern Australia

## ANALYSIS

Alc: 13.8%, pH: 3.5%, TA: 6.45 g/L, RS: 11.5 g/L

## FLAVOR

[ yellow tail ]<sup>®</sup> Malbec is packed with rich berry flavors, dark spice and pepper. Oak maturation adds a delicious balance of chocolate and vanilla flavors and the texture is soft and round with a long and persistent finish.

## ENJOY

[ yellow tail ]<sup>®</sup> Malbec is made to enjoy any time and goes well with lots of foods - try it with a hearty steak.



[www.discoveryyellowtail.com](http://www.discoveryyellowtail.com)

Enjoy [ yellow tail ]<sup>®</sup> responsibly