



# TAGAI

- wine name: 2016 Tagai 'Miochi' Malbec  
winemaker: Viv Knight  
colour, bouquet, palate: Very Deep purple. Lifted Blueberries and intense Star of Anise along with subtle hints of old oak on the nose. Medium to full bodied with a concentrated palate of intense dark red fruit flavours. Tightly structured with good acidity. The finish is long with soft, fine and ripe tannins.
- food suggestions: Beef and Mediterranean dishes.  
cellaring: 2018 - 2025  
viticulture: The vineyards were planted in the 1960's and 1970's on the Bremer flood plain. Single wire trellis system with mechanical hedging and hand clean-up. Very low yields from the 2016 vintage resulting in tiny berries and great intensity.
- vinification + maturation: Fermentation in open top fermenters for 7-12 days and finished in 3-5-year-old French barriques. Racked 4 times in and out of same barrels for 18 months prior to bottling with no fining or filtration.

### Analysis

Alc 1  
pH - 4.5°/0  
TA - 3.63  
6.29

