

# 2020 Privata Malbec

*Out of Nothing...*



## **WINEMAKING**

Hand Harvested on October 29, 2020, then destemmed and crushed immediately. After a lengthy primary ferment of 28 days, the winet went into barrel for malolactic fermentation. 18 months resting in 70% French, 30% American oak & 25% new barrel.

## **TASTING NOTES**

Welcome to our boldest Malbec yet. This small production malbec has rich garnet colouring with violets on the nose. The palette is a mixture of haskap berry, black olives, and pink peppercorns. Long smooth finish with a perfect balance of oak.

**APPELLATION:** South Okanagan

**COMPOSITION:** 100% Malbec

**BOTTLE SIZE:** 750mL

**ALCOHOL:** 13.7%

**RESIDUAL SUGAR:** 2.43 g/L

**ACIDITY:** 6.0 g/L

**BOTTLED DATE:** June, 2022

**CASES PRODUCED:** 108

**EX NIHILO**  
VINEYARDS