



# Clan Exclusive

# Malbec 2024



## Small batch exclusive

The clans of our Scottish forebears were not always kin by blood. Identifying with the tribes of spirit they adopted the clan's name, allowing them to claim the benefits of belonging.

## Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

## Colour & Aroma

Deep purple with density of colour. Aromatic spices, violet, blackberry and plum.

## Palate

Fruit forward on the palate showing juicy plum, blackberry and intense mixed spice. Silky tannins round out the palate giving great length and lingering freshness.

## Pairing

Chargrilled kangaroo with beetroot and radicchio, topped with finely cut parsley and a drizzle of olive oil.

## Technical Notes

Varietal Composition	Region (GI)	Alcohol
Malbec 100%	McLaren Vale	14 % Alc./Vol.
Residual Sugar	TA	pH
1.48g/L	7g/L	3.46

## Winemakers

Kate Petering  
Mark Maxwell

## Winemaking Notes

Malbec from the Maxwell property picked early to obtain the classic Malbec fruit characters and spice. Gently treated in the winery and extracted to include full pressings giving lively, balanced tannins. Cellar for 5-10 years.