



Botham

TASTING NOTES

The Botham 79 Series Uco Valley Malbec 2019

VINTAGE CONDITIONS

The 2019 vintage produced excellent quality grapes, thanks to the dry weather and cool temperatures experienced in the Uco Valley. This combination of factors helped ensure grapes matured quickly and harvesting took place around 1-3 weeks earlier than usual. Small berry sizes ensured well-developed tannin structures and rich concentration in the wines.

VINEYARDS

The grapes for this Malbec are sourced from some of the best vineyard sites in the Uco Valley, up to 1,500 metres above sea level. Here, the altitude offers maximum sun exposure, cool nights and drier conditions that contribute to the purity and freshness that Malbec is so well known for.

WINEMAKING NOTES

Grapes are picked in cool conditions to retain freshness. They are then gently crushed and whole bunch pressing of the juice takes place to capture the fruit-forward aromas and flavours of the expressive Malbec grape. Long ageing in oak gives richness and structure to the wine that expresses its opulence and complexity. This wine is ready for drinking now or can cellar well for 2-3 years.

WINE STYLE

This is a wine of expression and richness, blended to give a full-bodied profile. Its ripeness allows the full and unfiltered expression of what oak-aged Malbec can offer, whilst retaining a pure core of fruit.

COLOUR

Deep ruby with garnet touches.

NOSE

Intense aromas of fresh cherry, plum and blackberry with undertones of wood and spice.

PALATE

Full-bodied and well-structured with forest fruit flavours leading to toasty vanilla and a delicate sweet caramel note. Long, complex and smooth finish.

WINE ANALYSES

Alc/Vol: 13.5% pH: 3.63 r/s: 3.87 acidity: 5.6g/l

This wine contains sulphites and is suitable for vegans and vegetarians.

PEAK DRINKING

Now - 2023

