



SMALL BATCH

**TECHNICAL**

Alcohol: 14.5%  
Acidity: 6.4 g/L

**WINEMAKER**

Peter Warr

**CELLARING**

Now until 2026

**Kx****2020 CABERNET MALBEC**

The Kilikanoon Experimental range or Kx for short, is an opportunity for our winemakers to try new techniques and styles of wine. Here the combination of two varieties, Cabernet Sauvignon and Malbec creates a highly perfumed yet dense and hearty wine. Both varieties spiritual home is Bordeaux in France, however have been planted across the globe with Malbec finding its groove in the high altitude vineyards of Argentina. The cool nights and higher altitude of the Clare Valley ensure that this wine provides for all of the intrigue and interest that this unique blend can provide.

**PLACE**

Sectioned from our estate vineyards, the fruit was chosen in mind for this wine before it was ever picked. The malbec was selected from one of the highest vineyards in Clare, elevated on the western slope of the eastern ridge – a cool site with long afternoon sun exposure. The Cabernet was selected from a low lying block that runs along side a natural water course.

Our grapes are grown on Ngadjuri country.

**VINTAGE CONDITIONS**

A second consecutive dry year, coupled with higher than average temperatures, made for a challenging 2019/20 growing season this resulted in yields being down by as much as 30%. The new year brought milder temperatures which gave the vines much needed relief, providing ideal ripening conditions for flavour development and acid retention. Both Cabernet Sauvignon and Malbec thrived under these dry and reasonably cool conditions.

**WINEMAKING**

The grapes were harvested immediately one after the other and were crushed to the to a small open top fermenter. Approximately 5% of the malbec rachis was returned to the must and plunged in. The must was then dropped to 4 degrees overnight. Following this, the chilling was turned off and the must was allowed to warm and naturally initiate ferment. Once the ferment had dropped a couple of baume, the ferment was seeded with malolactic bacteria to covert the excess malic acid.

**COLOUR**

Deep ruby red with a purple hue.

**GRAPE VAREITY**

Cabernet 63%  
Malbec 37%

**NOSE**

A montage of red and black fruits, centred around perfumed Vietnamese mint and black currants. Their remains a light dapple of white spice and cedar beneath.

**PALATE**

A sophisticated array or red currants, blackberry, plums and spice. Waves of dark fruit coat the tongue with a deft touch of oak tannin holding everything in place. Long and juicy to the finish, this wine cries out for some good winter dishes or summer BBQ.