



SMALL BATCH



TECHNICAL

Alcohol: 12.5%
Acidity: 6.3 g/L

WINEMAKER

Peter Warr

CELLARING

Now until 2029

Kx

2022 CABERNET MALBEC

The Kilikanoon Experimental range or Kx for short, is an opportunity for our winemakers to try new techniques and styles of wine. This variety hails from Bordeaux and is primarily utilised in regional blends to richness, depth and varietal freshness. The cool nights and higher altitude of the Clare Valley see this variety thrive, ripening slowly and developing a rich layered flavour.

PLACE

Morrison's Vineyard, Watervale, Clare Valley. Altitude: 360 metres

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

The 2022 vintage has been described as classic Clare with cool and dry conditions producing solid yields and fruit with great varietal character and natural acidity. Good late-winter and early-spring rains led to an even budburst, good early canopy growth and contributed to mitigating frost damage. Dry conditions prevailed from November onwards, with rainfall well below average for the remainder of the growing season.

WINEMAKING

The grapes were harvested and crushed to a small open top fermenter. 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.

Upon completion of fermentation, the fermenter was sealed under inert gas - and the grape skins were able to drop back into the wine. The wine was left on its skins for an additional 3 weeks prior to basket pressing.

COLOUR

Deep red with a purple hue that is bright at the edge of the glass

NOSE

Aromas of baked dark berries are intertwined with earthy notes. The rich aroma is underpinned by a soft charred oak.

PALATE

Bright and expressive, this medium-bodied wine offers vibrant fruit intensity and excellent palate length. Juicy cherry and rhubarb notes are carried throughout, lingering gracefully on the finish.

A cooler growing season has accentuated the variety's distinctive herbal and savoury nuances, bringing added complexity and depth. Fine natural acidity provides balance and freshness, resulting in a long, refined finish that remains lively and refreshing.