



2022 GENERATIONS MALBEC

The majestic red gums that surround Bleasdale are at the core of our remarkable history. When Frank Potts settled the land in the 1850s, he used the timber from these big, beautiful trees to build our winery. Our vineyards benefit from the rich, clay soils that also support these gums, giving generosity and longevity to our wines. The growth rings reflect the multitude of stories from past seasons and generations of family and growers alike.

Bleasdale has been growing Malbec since the late 1800's and produced the regions first Malbec table wine in 1961. This wine is dark purple with intense aromas of violets, blackberries, plums and clove spice. Drinking well now, but with the potential to be a long term cellaring prospect if desired. It is normal for some sediment to form. Decanting one hour before drinking is recommended.

VINEYARD

3 Estate Vineyard blocks and
2 Specialist Grower blocks
Langhorne Creek, South Australia

HARVEST DATES AND BAUMÉ

15th - 23rd March 2022

12.9 - 14.3

WINEMAKING TECHNIQUES

De-stemmed to open fermenters, approx 20% whole berry, for 1 - 2 days pre-ferment maceration. Fermentation peak at 30°C with pump overs up to 4 times daily. Drained & pressed just prior to dryness after 7 to 10 days on skins, block dependent. Finished ferment in tank, then settled for 24 hours before racking to oak for MLF

OAK MATURATION

12 months new (10%) and seasoned
French oak puncheons

WINE ANALYSIS

Alcohol: 13.5% alc/vol
Titratable acidity: 5.9g/L
pH: 3.52

VARIETIES

Malbec

BOTTLING DATE

8th June 2023

CELLARING POTENTIAL

Drinking well now until 2040

SUGGESTED FOOD PAIRING

Lamb on the spit or beef ragout



Trophy for Red Varietal and



Top Gold - National Wine Show
of Australia 2024



Trophy for Champion Wine of Show



Trophy for Best Malbec



Top Gold - Langhorne Creek
Wine Show 2024



Top Gold - Royal Adelaide Wine Show 2023



Silver - Royal Hobart Wine Show 2023

