



BROWNS

OF PADTHAWAY

Generations of good taste



Family Reserve - Edward Malbec

Malbec originates from Bordeaux, but of late has become more closely associated with South America, where the Argentineans (and to a lesser extent the Chileans) are now making their name based on its deep-coloured, tannic wines.

Malbec is planted the length and breadth of Australia, but relatively little of it makes its way into a varietal wine – curiously, relatively few makers choose to make something which showcases its unique qualities; the majority blending it with its Bordelais cousins, Cabernet and Merlot.

We love it! It is unashamedly deep in colour, with purple red hues despite its age. It's a genuinely lovely red wine hue, with great depth, too. Beautiful to gaze at in the glass.

But that'd be a waste... as it has an equally lovely nose with immediate appeal from aromas of sweet fruits such as redcurrants and stewed red fruits (the French have a much more elegant term: confit); followed immediately by the dried sage and crushed dried leaves which are very typically Malbec.

The palate features these intriguing counterpoints of sweet fruit and dried herbs; all supported by suede-like, fine tannins. These tannins would be prominent and perhaps too dry if not for the intense floral flavours which persist on the finish; it has great length.

Being so well constructed but beautifully balanced, it will reward cellaring until at least 2018.

What to eat with it? Do as the Argentineans do: enjoy a rare, well-aged steak garnished with fresh garlic and parsley; or dry cheeses such as vintage Cheddar, or mature (Spanish) Manchego.