



TANNANT 2012

VARIETIES: 100% TANNAT
 PRODUCTION: 171 CASES
 ALC. /VOL.: 14.4%
 OTHER: PH 3.84, TA: 5.7 G/L, RS: 2.9G/L

VINEYARD

Tannat is a robust red grape from the Madiran region of France. It's intense colour and high levels of tannins bring improved structure and intensity of flavor to a finished wine. It has travelled a little outside of France, gaining a following in the wine regions of Uruguay. The microclimate of the Osoyoos East Bench tends to bring out the best in this grape and we're happy to be able to make a unique single varietal wine from our vines.

Our tannat is planted at our Home Vineyard located at the winery in the best block at the south end of the vineyard where the west facing slope is the steepest. The fabulous 2012 growing season saw the grapes come in at 24.6 Brix — it was one of the best harvests in our history.

WINEMAKING

We fermented the tannat in our 5000L variable capacity fermenters used in an open top fashion. Punch downs and pump overs performed three times daily were used to manage the cap. The wine was pressed at about 5 Brix and transferred to a stainless tank in our warm room for completion of alcoholic fermentation.

The wine underwent full malolactic fermentation in tank. After this secondary fermentation, the wine was racked and transferred to 225L French barriques for aging. Approximately 25 to 30% of the oak used was new

French barrels. The wine was bottled in March 2014.

TASTING NOTES

This is an age-worthy, full-bodied wine with a powerful yet approachable tannin structure and depth of flavour. The nose is filled with dark fruit and notes of spice, blackberry, ink and dried fruit. The palate follows the nose and has long and rich finish, with lingering notes of clove and dried fruits.

Although this wine drinks well now (early 2016), we expect it will continue to age well for between five to seven years.

