



## TANNAT 2014

VARIETY: 100% TANNAT  
PRODUCTION: 121 CASES  
ALC./VOL.: 14.6%  
OTHER: pH 3.71, TA: 6.50 g/L, RS: 3.20g/L  
CSPC: + 491076

### THE GRAPES

Tannat is a robust tannic red grape that originates from the Madiran region of France and has recently also become known as the flagship grape of the wine regions of Uruguay. Moon Curser was the first winery to plant Tannat in the Okanagan in 2005 at its Home Vineyard in Osoyoos. We have discovered that the vine responds very well to the microclimate of the Osoyoos East Bench where our sandy soils mitigate the excessive tannins.

### VINTAGE REPORT

In 2014 we experienced a dry and warm growing season with a long warm fall. The evenly-paced fruit development throughout the summer, along with the longer hang time in the fall resulted in terrific tannin, flavour and acid development and balance. An early warm spring and dry, warm summer meant there was no frost risk and disease pressure was low. A terrific season on the Osoyoos East Bench.

### VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sandy to loamy sand, with silica and granite composition.
- Harvest date: early October 2014
- Brix at harvest: 26 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation at approx. 26°C to 28°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frère. 25% new French Oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2016

### TASTING NOTES

The 2014 Tannat is a dry, medium to full-bodied red wine with excellent tannic structure. The rich nose of black plum, chocolate blackberry and coffee are followed by dark fruits, black licorice and vanilla on the palate. The deep inky purple colour keeps in line with the concentration of fruit and textured mouthfeel.

This 2014 vintage of Tannat is a big wine which will be tempered by age. Secondary qualities will come with time and we have held back release so it is ready to drink now. It will continue to develop nicely in the bottle for another ten years and possibly beyond.