



TANNAT 2018

VARIETY:	100% TANNAT
PRODUCTION:	1,183 litres (131 cases)
ALC./VOL.:	15.0%
OTHER:	pH 3.61, TA: 6.8 g/L, RS: 2.6 g/L
CSPC:	+ 491076

THE GRAPES

The Tannat grape is a robust and intense red grape variety that originates in the Madiran region of France and has also migrated into the vineyards of Uruguay. Due to the intense flavour and the high levels of tannin, it has been traditionally used for blending. As a result of a little viticultural (magic) experimentation, Moon Curser was the first winery to plant Tannat in the Okanagan in 2005 at its Home Vineyard on the Osoyoos East Bench. We have discovered the vines respond very well to the microclimate on the Osoyoos East Bench, where our sandy soils mitigate the excessive tannins and create a complex, intriguing and age-worthy single vineyard wine.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights toward the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sand to loamy sand, with silica and granite.
- Harvest date: October 1st, 2018
- Brix at harvest: 26.8 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 kept at approx. 25 °C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères. 30% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

TASTING NOTES

The 2018 vintage of Moon Curser Tannat showcases the characteristics this particular variety is known for: age-worthiness, mouth-filling and full-bodied character with a powerful, yet approachable tannin structure, and a beautiful concentration of flavours. Our 2018 Tannat is aged two years in bottle prior to release, to allow the boisterous nature of this rare red variety to get a hold of itself a little. This single vineyard wine is deep ruby in colour, and boasts a rich aroma of clove, cigar box, stewed plum and vanilla. This is a rich, dense wine with absolutely stunning texture and depth. The oak and fruit marry with the firm tannins to help soften the wine. The fresh acidity helps keep this rich and flavourful wine lively, and lengthens the finish quite nicely. Although this wine drinks well now, we expect it will continue to benefit from aging over the next ten years at least (2030 plus).

