



MALBEC 2020

VARIETY:	100% MALBEC
PRODUCTION:	4,625 litres (513 cases)
ALC./VOL.:	14.5%
OTHER:	pH 3.75, TA: 6.0 g/L, RS: 2.2 g/L
CSPC:	+ 70300

THE GRAPES

Malbec is a grape variety that is native to South West France. It is one of the original six grape varieties allowed in a Bordeaux blend. It has become the flagship wine of Argentina and its popularity has been steadily growing in recent years. This thin-skinned grape has been known to need quite a bit of heat and sun, and is thus a perfect candidate for our Osoyoos East Bench home. It produces wines with tremendous colour and enticing aromas of blueberry, spice and other things nice, all of which are perfectly captured in our single vineyard varietal Malbec bottling.

VINTAGE REPORT

In 2020 spring began slightly later than usual with mild temperatures of around 20°C. Early summer brought rain which contributed to (bad news) lower than expected fruit yields at harvest and thus (good news!) higher sugars and flavour intensities across the board for all of our grape varieties. This rainy period was followed by high heats, which allowed for a great development of complex flavour profiles, while the cooler nights allowed for the development of a bright, natural acidity in the resulting wines. This weather continued through to harvest. 2020 was a year to remember, for many different reasons - one being the level of quality seen from the Moon Curser grapes during the vintage season. The unforgettable season allowed for fantastic flavour development and balanced accumulation of sugars and acidity.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: October 20, 2020
- Brix at harvest: 24.9 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 variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; TN Coopers and François Frères. 25% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

Our 2020 single vineyard Malbec is an elegant, fruit and spice driven interpretation of this enticing grape variety. It is a medium to full-bodied red wine with a dark purple colouring in the glass. Lively notes of blueberry compote, dates and violet dominate the nose alongside subtle hints of eucalyptus. The refined palate brims with blackcurrant, espresso, truffle, mint and cocoa. This flavour profile sits in harmony with dark chocolate from the French oak influence. The wine is perfectly structured with rich, chewy tannins balanced by a fresh, lifting acidity. With its well-balanced structure and long finish, this wine drinks well now, but with proper cellaring will thrive and develop beautifully over the next seven years through to 2029.

