



MALBEC 2022

VARIETY:	100% MALBEC
PRODUCTION:	1074 cases
ALC./VOL.:	14.8%
OTHER:	pH 3.70, TA: 6.2 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 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

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 31st, 2022
- Brix at harvest: 24.1 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: 12 months in 225 L barriques; François Frères, TN Coopers and Alain Fouquet. 27% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

Our 2022 Malbec is a captivating single vineyard full-bodied red wine. From its deep purple colour, to its complex bouquet and flavour profile, our 2022 Malbec has much to offer. Aromas of black fruit, violet and dark chocolate mingle with hints of nutmeg, blueberry and leather. On the palate, the wine impresses with a fresh acidity, plush mouthfeel and soft yet robust tannin structure. The vibrant fruit profile of cherry and plum reveals notes of vanilla and cigar box. This wine drinks well now, and will shine especially when paired with dishes like mushroom risotto, roasted duck or Manchego cheese. With proper cellaring, however, our 2022 Malbec will thrive and develop beautifully through to 2032.

