



CARMÉNÈRE 2015

VARIETY: 100% CARMÉNÈRE
PRODUCTION: 297 CASES
ALC./VOL.: 14.4%
OTHER: pH 3.75, TA: 6.12g/L, RS: 0.31g/L

VINEYARD

Our Home and Stubbs Vineyard, both located on the Osoyoos East Bench, are the growing sites for our Carménère grapes which were in their eleventh leaf at time of harvest.

We experienced warmer growing conditions similar to years prior and an early, dry spring. At the height of summer the season was interrupted by forest fires. Although incredibly distressing, the fires did not have a lasting effect on the grapes grown on the Osoyoos East Bench. Close to natural cropping levels (for our Carménère vines) at 3.5 tons per acre and a little bit of good fortune provided stellar fruit at harvest with a well-developed flavour profile and terrific balance of acid and sugar levels. We harvested the fruit on October 24th at approximately 24.1 Brix.

WINEMAKING

As usual, the grapes were hand-picked and cluster sorted in the vineyard. The fruit was only destemmed before fermentation.

Our 2015 Carménère underwent a shorter low temperature fermentation (average 23°C) after being delicately pressed and sent to the variable capacity 5000L stainless steel fermenting tanks. It was gently pumped over three times per day. Once the primary fermentation was complete, the wine was settled, racked and returned to tank and barrel for secondary fermentation. Upon malolactic fermentation completion, it was transferred to barrel to complete its maturation.

The barrels were all 225L French oak barriques from François Frères, approximately 25% of which were new. The wine was bottled in March 2017.

TASTING NOTES

This is the fifth single varietal bottling of Carménère for Moon Curser. When the season and winemaking techniques allow, an elegant showing from this rare and challenging varietal is truly spectacular.

The 2015 Carménère is a medium bodied red wine that displays an opulent nose of plum, green peppercorn, ripe raspberry and fennel seed. The palate deviates from the nose with notes of cherry and pomegranate, vanilla and a touch of cedar. With balanced acidity and soft tannin structure we get a distinct juicy impression which has been prevalent in previous vintages. This plush wine is approachable now and has a long, silky finish.

2015 Carménère is a complex wine that drinks well now, but would evolve nicely in the bottle over the next three to four years. Although it could age longer in the bottle it may not necessarily improve the wine.

