



MALBEC 2016

VARIETY: 100% MALBEC
PRODUCTION: 388 CASES
ALC./VOL.: 14.8%
OTHER: pH 3.74, TA: 6.6 g/L, RS: 2.6g/L
CSPC: + 70300

THE GRAPES

Malbec is a grape variety that is native to the south-west of France. It is one of the six grape varieties allowed in a Bordeaux blend. It has become the flagship of wine in Argentina and its popularity has been steadily growing in recent years. This thin-skinned grape has been known to need heat and sun and is a perfect candidate for our Osoyoos East Bench home.

VINTAGE REPORT

The 2016 growing season in Osoyoos was a fantastic one for late ripening red varieties. In Osoyoos, spring was early and hot, with early bud break and flowering. Summer started off a little cooler than expected but August was hot and dry leading to early veraison and a long and warm fall and harvest season. The luxurious ripening season resulted in excellent fruit, with well-balanced acid and sugar levels, and optimal physiological ripeness.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soil: loamy sand with silica and granite composition.
- Harvest date: September 28th, 2016
- Brix at harvest: 26.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Cooler red fermentation at approx. 24°C to 26°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frères and Saury. 25-30% new French Oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2018

TASTING NOTES

This is a medium to full-bodied red wine with a dark inky purple colour. It has intense notes of blueberries, blueberries (yes, we are repeating ourselves here for a reason!) and other field berries dominating the nose. The palate is elegant and fruit-forward with characters of plum, black cherry, sweet leather and oak. The wine has a generous, soft texture backed up with plentiful lush tannins and well-balanced acid. With its strong element of blueberry that is so characteristic of British Columbia Malbec, this wine drinks well right out of the gate, but could also be cellared for over the next eight years.