



TANNAT 2016

VARIETY: 100% TANNAT
PRODUCTION: 931 litres (103 cases)
ALC./VOL.: 15.0%
OTHER: pH: 3.59; TA: 7.8 g/L; RS: 2.8 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 intensity of flavour and the high levels of tannin, it has been traditionally used for blending. As a result of a little viticultural experimentation, we have discovered that the vine responds very well to the microclimate of the Osoyoos East Bench where our sandy soils mitigate the excessive tannins and create a complex, intriguing and age-worthy wine.

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, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand, with silica and granite composition.
- Harvest date: early October 2016
- Brix at harvest: averaged at 26.9 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 in the range of approx. 20°C to 25°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères. 33% new French oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2018

TASTING NOTES

The 2016 vintage showcases the characteristics our Tannat is known for: age-worthiness, mouth filling and full-bodied character with a powerful yet approachable tannin structure and uncommon concentration of flavour.

The 2016 Tannat is a full-bodied wine with a deep ruby colour, and notes of ripe blueberry, figs, and vanilla bean on the nose. The palate follows through and shows remarkably rich tannin structure, while showcasing flavours of blackberry, chocolate, and coffee. It has a rich mouthfeel, with a velvety tannin structure and a jaw-dropping finish that leaves you wanting more. Tannat is a wine that needs to be cellared in order for its most intriguing and captivating age characteristics to become apparent. This vintage was bottled in March of 2018 and is just now (mid - 2020) being released. Although this wine drinks well now, we expect it will continue to benefit from at least ten years of bottle aging.