



MALBEC 2019

VARIETY: 97.6% MALBEC, 2.4% TANNAT
PRODUCTION: 4,547 litres (505 cases)
ALC./VOL.: 14.7%
OTHER: pH 3.71, TA: 6.8 g/L, RS: 3.0 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 has also been known to produce wines with tremendous colour. You always know when it's Malbec day during harvest, since every inch of the crush pad is purple!



VINTAGE REPORT

In 2019 spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20°C. Summer brought high heat, with only small amounts of rain at appropriate times, allowing the vines to catch up from the late spring. Cooler temperatures towards the end of summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Heavy rainfall in early September, and a cold snap in early October provided some difficulties during harvest but did not affect the quality or integrity of Moon Curser grapes. This season allowed for incredible flavour development and balanced accumulation of sugars and acids, all amplified by the low fruit yields experienced in the Okanagan that year.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest dates: October 22nd & 23rd, 2019
- Brix at harvest: averaged at 27.0 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 a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère and TN Coopers. 25% new French oak, remainder – neutral barrels.
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



TASTING NOTES

The 2019 Malbec is an elegant, fruit driven interpretation of our Osoyoos East Bench Malbec. It is a medium to full-bodied red wine with a dark purple colour in the glass. Intense notes of plum, dark cherry and blueberry compote dominate the nose. The refined, fruit-forward palate has characters of raspberry coulis, raisins and plum, framed with a hint of eucalyptus and violet. The flavour profile sits in perfect harmony with dark chocolate from the French oak influence. The wine is nicely structured with chewy tannins balanced by a lifting acidity. With its balanced structure and warm finish, this wine drinks well now, but with proper cellaring will thrive over the next seven to ten years.

