



HEIST ROSÉ 2021

VARIETIES:	90% SYRAH, 5% MALBEC, 5% NEBBIOLO
PRODUCTION:	2,014 litres (223 cases)
ALC./VOL.:	13.5%
OTHER:	pH 3.72, TA: 6.6 g/L, RS: 1.5 g/L
CSPC:	+ 278077

THE GRAPES

Syrah is a red grape variety grown all over the world, but is associated in particular with the Rhône region of France, as well as Australia (Shiraz). The style and flavour profile of wines made from Syrah grapes vary widely depending on the region and winemaking techniques, but dark fruits, spices and floral/herbal notes tend to dominate and drove our desire to create a complex, Syrah driven rosé. We added a few extra dashes: Malbec is a thin-skinned grape variety native to France. It produces wines with tremendous colour and fruit flavour from our Osoyoos vineyards, which made it a perfect addition to our rosé. Nebbiolo is an Italian red grape variety, commonly used to make Barolo wines in the Piedmont region. It produces lightly coloured wines with strong acid profiles, making it a welcome addition to our rosé.

VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.



VINEYARD

- Osoyoos East Bench, Fernandes Vineyard - Class 1 site
- Osoyoos West, Border Vineyard
- Soils: mainly sand to loamy sand.
- Harvest dates: October 21st & 31st, 2021
- Brix at harvest: Average of 24.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Skin Contact: two hours during pressing
- Warm fermentation kept at approx. 20 °C in barrel
- Co-fermentation: YES
- Cooperage: neutral French oak
- Malolactic Fermentation: NO
- Lees Stirring: YES, once a day, two times weekly until desired result achieved.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

A truly unique wine to mark the return of rosé to the Moon Curser portfolio. Our 2021 Heist is a dry, medium-light bodied rosé wine that showcases a beautiful pale pinkish-salmon colour in the glass. Aromas of fresh strawberries, rhubarb, raspberry and granny smith apple leap out of the glass, while a fresh acidity carries the palate. With this wine spending four months in neutral oak barrels with lees stirring, the resulting subtle richness adds an intriguing dimension of creaminess. This is followed by flavours of mandarin, lime, sandalwood and a floral note of peonies. This wine has a fantastic mid-palate weight and roundness, giving the wine substance and definition without being overly heavy. The finish is long and refreshing, making Heist rosé perfect for a summer day. Try this wine with your favourite barbeque, grilled chicken, paella or tapas. Enjoyable right away, and will drink well now through 2025.