



TANNAT 2017

VARIETY:	100% TANNAT
PRODUCTION:	1,030 litres (114 cases)
ALC./VOL.:	14.9%
OTHER:	pH 3.71, TA: 6.8 g/L, RS: 2.2 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, Moon Curser was the first winery to plant Tannat in the Okanagan in 2005 at its Home Vineyard in Osoyoos. 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.



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, 40% new French oak, remainder – neutral barrels.
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2019



VINTAGE REPORT

The 2017 growing season in Osoyoos did not deliver any significant deviations from the expected weather patterns. Spring was a little cooler and arrived a little later than usual, but summer delivered slightly above average temperatures with little rain which allowed the vineyards to catch up. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity although smoke taint was not a concern. Fall weather was average, with wide diurnal margins in the early fall and a cold snap in early November. On balance - a good typical growing season that delivered quality, well-balanced fruit at harvest.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sand to loamy sand, with silica and granite.
- Harvest date: October 7th, 2017
- Brix at harvest: averaged at 26.8 Brix

TASTING NOTES

The 2017 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.

Our 2017 Tannat is aged two years in bottle prior to release to allow the boisterous nature of this rare red variety to rest. The wine is deep ruby in colour and boasts a dark aroma profile of black olives, orange rind and clove. This is a rich wine with stunning texture and depth. The oak and fruit tannins are firm without being aggressive, while acid levels keep this rich and flavourful wine lively and fresh. Although this wine drinks well now, we expect it will continue to benefit from aging over the next ten years at least.