



TANNAT 2019

VARIETY:	100% TANNAT
PRODUCTION:	108 cases
ALC./VOL.:	16.2%
OTHER:	pH 3.70, TA: 7.4 g/L, RS: 5.9 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 intense flavour and the high levels of tannin, it has been traditionally used for blending. Moon Curser was the first winery to plant Tannat in the Okanagan in 2005 at its Home Vineyard on the Osoyoos East Bench. We have discovered the vines respond very well to the microclimate on the Osoyoos East Bench, where our sandy soils mitigate the excessive tannins and create a complex, intriguing and age-worthy wine.



VINTAGE REPORT

In 2019, Spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20C. 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 of 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, 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 16th, 2019
- Brix at harvest: Average of 29.1 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 Frères and TN Coopers. 40% 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 long-awaited 2019 vintage of Moon Curser Tannat showcases the characteristics this particular variety is known for: age-worthiness, mouth-filling and full-bodied character with a powerful, yet approachable tannin structure, and a beautiful concentration of flavours. Our 2019 Tannat is aged two and a half years in bottle prior to release, to allow the boisterous nature of this rare red variety to reign itself in. This wine is dark ruby in colour, and boasts a rich aroma of cooked blackberries, dark chocolate, raspberry jam and cardamom. It has a rich, dense, and absolutely stunning texture and depth. The flavours of oak and fruit marry with the firm tannins to help soften the wine. Stewed plum, cassis, anise and black olive dance on the palate while the smooth acidity helps keep this rich and flavourful wine lively, and lengthens the finish beautifully. Although this wine drinks well now, we expect it will continue to benefit from aging over the next ten years at least (2033 plus). This wine would pair best with stuffed mushrooms, roast wild boar gnocchi, barbecued beef ribs or a night without kids.