



MALBEC 2021

VARIETY:	100% MALBEC
PRODUCTION:	510 cases
ALC./VOL.:	14.5%
OTHER:	pH 3.72, TA: 6.3 g/L, RS: 1.4 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 produces wines with tremendous colour and enticing aromas of blueberry, spice and other things nice, all of which are perfectly captured in our single vineyard varietal Malbec bottling.

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, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: October 23rd & 25th, 2021
- Brix at harvest: 25.6 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 variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; TN Coopers and François Frères. 24% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

TASTING NOTES

Our 2021 single vineyard Malbec, made from our Moon Curser Vineyard on the Osoyoos East Bench, is the quintessential Okanagan Malbec, with fruit and spice driving this enticing wine. It is a medium to full-bodied red wine that is dark purple in colour. Lively notes of fresh blueberries, white chocolate and eucalyptus dominate the nose alongside subtle hints of white pepper. The palate bursts with raspberry coulis, mint, fig, nutmeg and lilac. These beautiful flavours are in harmony with the subtle spice notes from the French oak influence. The wine is perfectly structured with round, chewy tannins balanced by a fresh, bright acidity. This wine drinks well now, especially when paired with dishes like stuffed eggplant, beef-filled empanadas, or a strong Gorgonzola. With proper cellaring, however, our 2021 Malbec will thrive and develop beautifully through to 2030.

