



## TANNAT 2021

VARIETY:	100% TANNAT
PRODUCTION:	120 cases
ALC./VOL.:	14.8%
OTHER:	pH 3.65, TA: 6.6 g/L, RS: 2.4 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 single vineyard wine.



### 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. 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, Home Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sand to loamy sand, with silica and granite.
- Harvest date: October 7th, 2021
- Brix at harvest: 27.2 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: 12 months in 225 L barriques; François Frères and TN Coopers. 40% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

The 2021 vintage of Moon Curser Tannat showcases the characteristics this particular variety is known for: a rich, full body, incredible depth, age-worthiness, robust but approachable tannin structure, and a beautiful concentration of flavours. This Tannat is aged 18 months in bottle prior to release in order to allow the boisterous nature of this rare red variety to reign itself in. This single vineyard wine is a deep ruby colour in the glass with a nose of cedar, black plum, blueberries and sage. The luxurious and sleek texture matches a palate of immense depth and complexity. The hefty tannin structure marries with the bold and vibrant flavours of the Tannat grape beautifully. Notes of sandalwood, chocolate, strawberry jam and bay leaf come to the forefront, while the acidity and full body carry the wine through to a long and satisfying finish. Tannat matches best with bold dishes such as grilled lamb, blue cheese-stuffed dates, or glazed and roasted root vegetables. Although this wine drinks well now, we expect it will continue to benefit from aging over the next ten years at least (2034 plus).