



TANNAT 2015

VARIETY: 100% TANNAT
 PRODUCTION: 76 CASES
 ALC./VOL.: 15.4%
 OTHER: pH 3.71, TA: 6.26 g/L, RS: 0.96 g/L
 CSPC: + 491076

THE GRAPES

The Tannat grape is a robust and intense 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, 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.

VINTAGE REPORT

The growing conditions of 2015 were very good with an early, warm spring and a warmer than usual summer. At the height of summer, the season was interrupted by forest fires. Although incredibly distressing, the fires did not have a lasting effect on the grapes grown on the Osoyoos East Bench. We finished the season with a good fall; the start of veraison was normal to a little late, and typical diurnal temperature patterns ensured good balance of acid and flavour at harvest.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand, with silica and granite composition.
- Harvest date: early October 2015
- Brix at harvest: 26.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warmer red fermentation at approx. 26°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frères. 30% new French oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2017

TASTING NOTES

Tannat can be a highly variable wine from vintage to vintage, but the 2012 to 2017 vintages were remarkably consistent. The 2015 vintage shows the characteristics Tannat is known for: age-worthiness, mouth filling and full-bodied character with a powerful yet approachable tannin structure and concentration of flavour.

The 2015 Tannat is a full-bodied wine with a deep ruby colour, showing notes of blueberry compote, tobacco leaf and rosemary on the nose. The palate follows through and shows remarkably rich tannin structure, while showcasing flavours of vanilla, raspberry jam and cedar. It has a rich mouthfeel, with velvety tannin structure and powerful long finish.

Tannat benefits from extended bottle aging. This wine was bottled in March of 2017 and is just now (mid - 2019) being released. Although approachable now, we expect the '15 Tannat will continue to benefit from aging for at least ten more years and reward patience with an extraordinary tasting experience as the fantastic notes of black ink, graphite and earth develop in bottle.