



## CONTRABAND SYRAH 2020

VARIETY:	100% SYRAH
PRODUCTION:	1,488 litres (165 cases)
ALC./VOL.:	14.8%
OTHER:	pH 3.85, TA: 6.2 g/L, RS: 2.6 g/L
CSPC:	+ 231209

### THE GRAPES

Syrah is a red grape variety grown all over the world, but is associated in particular with the Rhône region of France, as well as Australia (Shiraz). The style and flavour profile of wines made from Syrah grapes vary widely depending on the region and winemaking techniques, but in general, Syrah wines tend to be medium to full-bodied, mouth-filling wines with dark fruits, spices (often pepper) and floral/herbal notes dominating. Over the last few years, the South Okanagan has become recognized as a consistent producer of world-class elegant and complex Syrah. Moon Curser's Contraband Syrah is grown in a superior west-facing hillside block of the Bartsch Vineyard (nicknamed The Hill). The Hill block has consistently and reliably produced beautifully ripened Syrah, year after year.

### VINTAGE REPORT

In 2020 spring began slightly later than usual with mild temperatures of around 20°C. Early summer brought rain which contributed to (bad news) lower than expected fruit yields at harvest and thus (good news!) higher sugars and flavour intensities across the board for all of our grape varieties. This rainy period was followed by high heats, which allowed for a great development of complex flavour profiles, while the cooler nights allowed for the development of a bright, natural acidity in the resulting wines. This weather continued through to harvest. 2020 was a year to remember, for many different reasons - one being the level of quality seen from the Moon Curser grapes during the vintage season. The unforgettable season allowed for fantastic flavour development and balanced accumulation of sugars and acidity.

### VINEYARD

- Osoyoos East Bench, Bartsch Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sandy to loamy sand, with silica and granite.
- Harvest date: October 18th, 2020
- Brix at harvest: 24.6 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 a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères. 33% new Hungarian and French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

### TASTING NOTES

A perennial favourite among the winery staff, our Contraband Syrah continues to showcase the excellence of the Bartsch vineyard. This wine is a medium to full-bodied red wine with a deep ruby colour in the glass. The nose is dense and rich with notes of blueberry jam, clove, vanilla bean and lavender. The palate follows up with an incredible display of flavours and depth of texture. Coffee, anise, black cherries and dates marry together with a lovely integration of toasty oak notes. This wine is made for both a nice cut of beef, or a fireplace (though we are quite sure we will not be waiting for winter to enjoy this beauty). Our 2020 Contraband Syrah drinks well now, but will continue to evolve in the bottle if cellared over the next seven to ten years through 2029 - 2032.

