



CONTRABAND SYRAH 2019

VARIETY: 100% SYRAH
PRODUCTION: 1,548 litres (172 cases)
ALC./VOL.: 15.7%
OTHER: pH 3.82, TA: 7.1 g/L, RS: 5.1 g/L
CSPC: + 231209

THE GRAPES

Syrah is a red grape variety grown all over the world, but it 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 been 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 2019 spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20°C. 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 or 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, Bartsch Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sandy to loamy sand, with silica and granite.
- Harvest date: October 28th, 2019
- Brix at harvest: averaged at 27.9 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 Frère. 29% new Hungarian oak, remainder – neutral barrels.
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



TASTING NOTES

Another favourite of our winemakers, this year the 2019 Contraband Syrah truly showcases the excellence of the Bartsch vineyard. This is a medium to full-bodied red wine with a deep ruby colour in the glass. The nose is very rich with notes of dark chocolate, raspberries and cinnamon. The palate follows up with an incredible concentration of flavours and texture. Dark cherry, leather and hints of dried fruit, along with a lovely oak integration, velvety tannin structure and very long finish make this wine the quintessential fireplace wine (though we are quite sure we will not be waiting for winter to enjoy). Our 2019 Contraband Syrah drinks well now, but will continue to evolve nicely in the bottle if cellared over the next seven to ten years.

