



## SYRAH 2022 (Keg)

VARIETY:	80% SYRAH, 20% MERLOT
PRODUCTION:	40 kegs (20L)
ALC./VOL.:	13.8%
OTHER:	pH 3.71, TA: 5.7 g/L, RS: 1.3 g/L
CSPC:	+ 309969

### THE GRAPES

Syrah is a red grape variety grown all over the world, but is particularly associated 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. The South Okanagan has now been recognized as a consistent producer of world-class, elegant and complex Syrah.

### VINTAGE REPORT

In 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

### VINEYARD

- Osoyoos West, Border Vineyard
- Osoyoos East Bench, Kelliher Vineyard
- Soils: mainly sand to loamy sand.
- Harvest dates: November 3rd, 2022 (Syrah), October 12th, 2022 (Merlot)
- Brix at harvest: Average of 21.0 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 fermentations kept at approx. 25 °C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 12 months in 225 L barriques; François Frères. 20% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Kegged: March 2024

### TASTING NOTES

Syrah has become one of the main pillars of the Moon Curser portfolio. This particular Syrah presents a captivating medium ruby hue, with enticing aromas of cinnamon, sweet tobacco and cedar seamlessly entwined with red fruit and subtle hints of licorice. On the palate, the wine strikes a harmonious balance between bright acidity, approachable tannin and medium weight body. Nuances of oak and clove add depth and complexity to the wine, while bright flavours of ripe red fruit highlight the acid backbone of the palate. Enjoy this Syrah with a wide variety of dishes, such as a beef dip sandwich, Calabrese pizza, Creole steak or a blueberry goat cheese.

