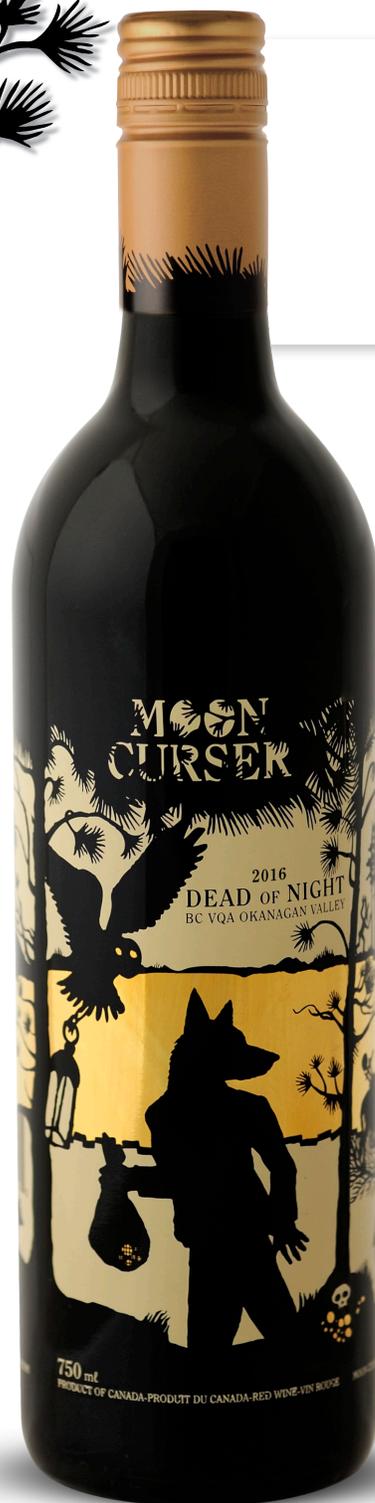




DEAD OF NIGHT 2016

VARIETIES: 50% SYRAH, 50% TANNAT
PRODUCTION: 380 CASES
ALC./VOL.: 14.9%
OTHER: pH 3.71, TA: 7.1 g/L, RS: 3.4 g/L
CSPC: + 806117



THE GRAPES

This is a 50/50 blend of Tannat and Syrah. Tannat is a robust tannic red grape that originates from the Madiran region of France and has recently also become known as the flagship grape of the wine regions of Uruguay. Moon Curser was the first winery to plant Tannat in the Okanagan in 2005 at its Home Vineyard in Osoyoos and continues to deliver award winning bottles of Dead of Night, a blend of Tannat and Syrah, both grown on the Osoyoos East Bench.

VINTAGE REPORT

The 2016 growing season in Osoyoos was a fantastic one for late ripening red varieties. In Osoyoos, spring was early and hot, with early bud break and flowering. Summer started off a little cooler than expected but August was hot and dry leading to early veraison and a long and warm fall and harvest season. The luxurious ripening season resulted in excellent fruit, with well-balanced acid and sugar levels, and optimal physiological ripeness.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Stubb's Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand with silica and granite composition.
- Harvest date: late September 2016
- Brix at harvest: 25.9 Brix (Tannat) 25.0 Brix (Syrah)

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 to 28°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frère. 30% new French Oak, remainder – neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2018

TASTING NOTES

The 2016 Dead of Night is a dry, medium to full-bodied red wine with very deep purple colour and nose of black plum, chocolate and cardamom. The palate brings out characters of blackberry, cherry, leather and black licorice. The wine has good structure; it's big and bold yet retains an elegance brought about by the finely calibrated balance of tannin, acid along with the fruit and savoury notes.

Dead of Night (surprisingly for such a well-structured wine) is approachable and drinks well upon release. However, this is also a wine that has the flavour intensity, as well the acid and tannin structure required to make it an excellent candidate for cellaring for up to ten years.