



CONTRABAND SYRAH 2018

VARIETY: 100% SYRAH
PRODUCTION: 1,984 litres (220 cases)
ALC./VOL.: 15.1%
OTHER: pH: 3.77; TA: 6.3 g/L; RS: 2.6 g/L
CSPC: + 231209

THE GRAPES

Syrah is a red grape variety grown all over the world, but 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, but, in general, Syrah wines tend to be medium to full-bodied, mouth-filling and 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 (The Hill). The Hill block has consistently, and reliably, produced beautifully ripened syrah, year after year.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Bartsch Vineyard
- All Class 1 vineyard site, south-west aspect and slope.

- Soils: sand to loamy sand with silica and granite composition.
- Harvest date: October 23, 2018
- Brix at harvest: 24.7 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 in the range of approx. 22°C to 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère. 33% new French oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

TASTING NOTES

The triumphant return of the Contraband Syrah beautifully showcases the excellence of the Bartsch Vineyard. This is a medium to full-bodied wine with a deep ruby colour in the glass. The nose is very rich, with savoury notes of raspberry, eucalyptus, cedar and truffle. The palate continues with richness, adding deep earthy notes, along with those of stewed blueberries, plum, espresso and sweet tobacco. The luscious midpalate is nicely balanced by lengthy acidity and well-integrated tannins. The finish rounds this wine out beautifully with roasted coffee and chocolate notes, inviting you in for another sip. Our 2018 Contraband Syrah drinks beautifully now but will continue to evolve nicely in the bottle if cellared over the next seven to ten years.

