



DEAD OF NIGHT 2019

VARIETIES: 53% TANNAT, 47% SYRAH
PRODUCTION: 2,870 litres (319 cases)
ALC./VOL.: 15.7%
OTHER: pH 3.71, TA: 7.4 g/L, RS: 5.0 g/L
CSPC: + 806117

THE GRAPES

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.

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). Over the last few years, the South Okanagan has become recognized as a consistent producer of world-class, elegant and complex Syrah.

The 2019 blend is slightly heavier in Tannat, allowing for fantastic aging potential.

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, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Bartsch Vineyard
- All Class 1 vineyard sites, south-west aspect/slope.
- Soils: sand to loamy sand, with silica and granite.
- Harvest dates: October 15th, 2019 (Tannat), Oct 25th, 2019 (Syrah)
- Brix at harvest: averaged at 28.0 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 fermentation, dependent on variety; kept at approx. 25°C in a variable capacity 5,000L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère and TN Coopers. 29% new French & Hungarian oak, remainder – neutral barrels.
- Co-fermentation: NO
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



TASTING NOTES

Our 2019 Dead of Night is comprised of seven carefully selected barrels of '19 Tannat and six of the top performing barrels of '19 Syrah. This red wine is full-bodied with a deep ruby colour in the glass and a nose of cedar, black fruit and vanilla. The palate brings out characters of blackberry, cassis and anise. The wine has fantastic structure; rich, with a gorgeous texture and depth of flavour. The well-integrated but firm tannins provide the perfect backdrop for the wine, while allowing the acidity to carry the lengthy finish. 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 intensity, acid structure and tannins required to make it an excellent candidate for cellaring up to ten years.

