



SYRAH 2019

VARIETY:	100% SYRAH
PRODUCTION:	7,225 litres (802 cases)
ALC./VOL.:	15.1%
OTHER:	pH 3.65, TA: 6.9 g/L, RS: 3.8 g/L
CSPC:	+ 91843

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.



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, Fernandes Vineyard
- Osoyoos East Bench, Stubbs Vineyard
- Osoyoos East Bench, Bartsch Vineyard
- All Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest dates: October 23rd & 29th, 2019
- Brix at harvest: averaged at 26.9 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 variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère. 33% new Hungarian oak, remainder – neutral barrels.
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



TASTING NOTES

A medium-bodied, rich and elegant vintage of Moon Curser Syrah, with a medium ruby colour in the glass. The lower fruit yields experienced in the Okanagan in 2019 have created lovely aromas of dark fruit and gorgeous floral notes. The palate has a beautiful concentration of savoury flavours such as fresh cigar, dark wood and violets backed up by soft, approachable tannins with a rich, round midpalate. The balanced acidity causes the wine to linger with a finish of clove and a light smokiness from the oak that invites you in for another sip. Bigger and richer than usual, yet approachable and definitely punching above its weight class, our 2019 Syrah drinks wonderfully now but will continue to develop in the bottle if cellared over the next seven years.

