



SYRAH 2020

VARIETY:	98% SYRAH, 2% TANNAT
PRODUCTION:	10,518 litres (1,168 cases)
ALC./VOL.:	14.7%
OTHER:	pH 3.78, TA: 6.0 g/L, RS: 2.4 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 2020 spring began slightly later than usual with mild temperatures of around 20°C. Early summer brought rain which contributed to (bad news) lower than expected fruit yields at harvest and thus (good news!) higher sugars and flavour intensities across the board for all of our grape varieties. This rainy period was followed by high heats, which allowed for a great development of complex flavour profiles, while the cooler nights allowed for the development of a bright, natural acidity in the resulting wines. This weather continued through to harvest. 2020 was a year to remember, for many different reasons - one being the level of quality seen from the Moon Curser grapes during the vintage season. The unforgettable season allowed for fantastic flavour development and balanced accumulation of sugars and acidity.

VINEYARD

- Osoyoos East Bench, Stubbs Vineyard
- Osoyoos East Bench, Bartsch Vineyard
- Osoyoos East Bench, Fernandes Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Kelliher Vineyard
- Osoyoos West, Border Vineyard
- Most Class 1 vineyard sites, south-west aspect/slope.
- Soils: mainly sand to loamy sand.
- Harvest dates: October 15th - 17th, October 23rd, November 3rd, 2020
- Brix at harvest: Average of 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 kept at approx. 25°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères. 28% new Hungarian and French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

Our Syrah has quickly become one of the pillars of the Moon Curser portfolio, providing us with a consistently fantastic wine, year after year. The 2020 iteration of Syrah is a medium to full-bodied wine, opulent yet focused, with a spine of trademark fresh South Okanagan acidity and is a deep ruby colour in the glass. The highly aromatic nose of dark chocolate, sun-dried tomato, violet and black peppercorns is followed by the palate of round tannins and savoury blackcurrants, cumin, Morello cherries and cinnamon. A nicely balanced and elegant rendition of Moon Curser Syrah, this wine is approachable in its youth, while showing promise of a long life. Drinks very well now, but we expect it will continue to develop in the bottle if cellared until 2029.

