



CONTRABAND SYRAH 2021

VARIETY:	100% SYRAH
PRODUCTION:	235 cases
ALC./VOL.:	14.7%
OTHER:	pH 3.86, TA: 6.2 g/L, RS: 1.4 g/L
CSPC:	+ 231209

THE GRAPES

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). 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. The South Okanagan has now become recognized as a consistent producer of elegant, world-class, complex Syrah. Moon Curser's Contraband Syrah is grown in a superior west-facing location of the Bartsch Vineyard. This vineyard has consistently and reliably produced beautifully ripened Syrah, year after year.



VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

VINEYARD

- Osoyoos East Bench, Bartsch Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sandy to loamy sand, with silica and granite.
- Harvest dates: October 8th - 9th, 2021
- Brix at harvest: 25.0 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 kept at approx. 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères and Alain Fouquet. 35% new Hungarian and French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

TASTING NOTES

A perennial favourite among the winery staff, our Contraband Syrah continues to showcase the excellence of the Bartsch vineyard. This medium to full-bodied red wine is deep ruby-purple in the glass, with a nose that is highly aromatic and rich with notes of cinnamon, cocoa powder, blackcurrant and vanilla bean. The palate follows up with fresh acidity, round tannins and a flavourful burst of violets, stewed blueberries, anise and black pepper, all married together by the lovely integration with toasty oak notes. This is a wine that is built to last, or share with loved ones at the end of an evening around the fireplace. Our 2021 Contraband Syrah will continue to evolve in the bottle if cellared through 2030 - 2033. This wine shines particularly well with the right foods: venison, osso buco, and barbecued spare ribs are all sure to be a hit pairing.