



CONTRABAND SYRAH 2024

VARIETY:	100% SYRAH
PRODUCTION:	118 cases
ALC./VOL.:	14.5%
OTHER:	pH 3.77, TA: 6.5 g/L, RS: 2.8 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 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 location of the Bartsch Vineyard. This vineyard has consistently and reliably produced beautifully ripened Syrah, year after year. A perennial favourite among the winery staff, our Contraband Syrah continues to showcase the excellence of Bartsch Vineyard, and is one of the few Syrah's in the Okanagan to be made from the 2024 vintage.

VINTAGE REPORT

The 2024 Okanagan wine vintage will be remembered as one of adversity, as a severe cold snap in mid-January caused extensive damage to primary and secondary buds on vines across the region, leading to significant crop losses in most vineyards. As a result, many growers were faced with the difficult decision of replanting their vineyards and varieties. As the season progressed, the Okanagan experienced warm, dry conditions that forced vineyards to rely heavily on irrigation to sustain any vines that survived the cold snap. Moon Curser was among the few wineries fortunate to retain some high-quality fruit, although the crop load was significantly reduced. To supplement the diminished harvest, we sourced grapes from a number of our neighbouring friends vineyards. This collaboration helped us boost our yields for the 2024 vintage, ensuring that we could still produce wines of exceptional quality despite the challenging conditions.

VINEYARD

- Osoyoos East Bench, Bartsch Vineyard
- Class 1 vineyard site, south-west aspect/slope
- Soil: sandy to loamy sand, with silica and granite
- Harvest date: October 9, 2024
- Brix at harvest: 26.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm fermentation kept at approx 25 °C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily
- Cooperage: 12 months in 225 L barriques; François Frères and Alain Fouquet. 40% new French and Hungarian oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES • Fined: NO
- Vegan: YES
- Bottled: March 2026

TASTING NOTES

The 2024 Contraband Syrah captivates immediately with a deep purple colour, hinting at its richness and intensity. On the nose, it opens with a layered bouquet of stewed fruits, ripe black plum and cherry, underpinned by notes of black and white pepper that add further complexity. On the palate, the wine is dry, delivering a full-bodied and structured experience that is so varietally typical of ripe Syrah. A seamless balance of bold fruit and spice is showcased; black fruit flavours complemented by layers of tobacco and lifted by delicate notes of lavender and violet adding a subtle but necessary elegance to the wine. The tannins are strong but finely integrated, providing a smooth but persistent texture that nicely frames the richness of the body. A sophisticated wine, made for both a nice cut of beef, or a fireplace (though we are quite sure we will not be waiting until winter to enjoy). Our 2024 Contraband Syrah drinks well now, but will continue to evolve in the bottle if cellared over the next seven to ten years through 2033 - 2036.