



## SYRAH 2022

VARIETY:	100% SYRAH
PRODUCTION:	883 cases
ALC./VOL.:	14.0%
OTHER:	pH 3.84, TA: 5.4 g/L, RS: 2.2 g/L
CSPC:	+ 323621

### THE GRAPES

Syrah is a red grape variety grown all over the world, but is particularly associated 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.



### VINTAGE REPORT

In 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

### VINEYARD

- Osoyoos East Bench, Fernandes Vineyard
- Osoyoos East Bench, Stubbs Vineyard
- Osoyoos East Bench, Kelliher Vineyard
- Osoyoos West, Border Vineyard
- Most Class 1 vineyard sites, south-west aspect/slope
- Soils: sand to loamy sand, with silica and granite
- Harvest dates: October 24 to November 2, 2022
- Brix at harvest: average of 23.0 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 variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily
- Cooperage: 24 months in 225 L barriques; François Frères and Alain Fouquet. 28% new Hungarian and French oak, remainder - neutral barrels.
- Co-fermentation: YES, partial
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2025

### TASTING NOTES

Syrah has become one of the main pillars of the Moon Curser portfolio, providing us with a consistently magnificent wine, year after year. This particular iteration of our 2022 Syrah shows no sign of that trend slowing down. This red wine is deep ruby in colour and offers a complex bouquet on the nose. Aromas of liquorice, baking spices and fig begin the journey, while notes of blackberry, chocolate and butterscotch further add depth to the aromatic profile. On the palate, this Syrah is a dry, medium-full bodied wine with a round but fresh acidity acting to heighten the flavours of violet, blueberry and cocoa. A touch of white pepper and gingerbread add a subtle complexity. The finish lingers with a nice toasted oak profile from the 24 months of aging in Hungarian and French barrels, leaving you wanting another sip of this beautiful Syrah. While the wine will continue to age beautifully over the next five to seven years, through 2032, it will be equally impressive if drunk now. Especially if enjoyed with peppered steak, tomato-based pasta dishes, capicola and Kalamata olives, or grilled lamb.