



DEAD OF NIGHT 2020

VARIETIES:	51% TANNAT, 49% SYRAH
PRODUCTION:	4,353 litres (483 cases)
ALC./VOL.:	14.8%
OTHER:	pH 3.74, TA: 6.2 g/L, RS: 2.6 g/L
CSPC:	+ 806117

THE GRAPES

Tannat is a robust, tannic red grape that originates from the Madiran region of France and has recently also become known as the flagship grape of the wine regions of Uruguay. Moon Curser was the first to plant Tannat in 2005 at its Home Vineyard in Osoyoos and continues to deliver award winning bottles of Dead of Night, a blend of Tannat and Syrah, both grown on the Osoyoos East Bench. 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). Over the last few years, the South Okanagan has become recognized as a consistent producer of world-class elegant and complex Syrah. The 2020 blend is ever so slightly heavier in Tannat, allowing for fantastic aging potential.

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, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Kelliher Vineyard
- All Class 1 vineyard sites.
- Soils: sand to loamy sand, with silica and granite.
- Harvest date: October 12th, 2020
- Brix at harvest: Average of 26.2 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 and TN Coopers. 29% new French oak, remainder - neutral barrels.
- Co-fermentation: YES, partial.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

The 2020 vintage of our flagship Dead of Night is comprised of eleven co-fermented barrels of Syrah and Tannat, the five top performing barrels of our '20 Syrah, and the five top performing barrels of our '20 Tannat. This is a full-bodied wine with a deep ruby colour in the glass, and a nose of dark fruit, blueberry, vanilla bean and hints of milk chocolate. The palate brings out characters of blackberry, tobacco, cocoa and ripe plum. This wine has an incredible structure; rich and complex with a beautiful texture and depth of flavour. The firm but well-integrated tannins provide the perfect backdrop for the wine, while allowing the acidity to carry the lengthy finish. Dead of Night is quite approachable and drinks well upon release - surprisingly so for such a well-structured wine. However, this is also a wine that has the intensity, acid structure and tannins required to make it an excellent candidate for cellaring up to and through 2032.