



SYRAH 2021

VARIETY:	100% SYRAH
PRODUCTION:	1,707 cases
ALC./VOL.:	14.6%
OTHER:	pH 3.83, TA: 6.3 g/L, RS: 1.1 g/L
CSPC:	+ 91843

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 now been recognized as a consistent producer of world-class, elegant and complex Syrah.

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, Stubbs Vineyard, Bartsch Vineyard, Fernandes Vineyard and Kelliher Vineyard
- Osoyoos West, Border Vineyard
- Most Class 1 vineyard sites, south-west aspect/slope.
- Soils: mainly sand to loamy sand.
- Harvest dates: early-late Oct 2021
- Brix at harvest: Average of 24.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm 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 Alain Fouquet. 27% new Hungarian and French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

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. The 2021 iteration of our Syrah shows no sign of that trend slowing down. The wine is a medium to full-bodied red wine with the trademark South Okanagan fresh acidity. This Syrah is a deep ruby colour in the glass, with a highly aromatic nose of violet, vanilla pod, blackcurrant and black peppercorns that is followed by the palate of round tannins and anise, black olive, Morello cherries and cinnamon. A nicely balanced and elegant rendition of Moon Curser Syrah, this wine is approachable in its youth, while the fresh acidity makes promises of a long life. Drinks very well now, but we expect it will continue to develop in the bottle if cellared until 2030. Pair with pepper steak, Peking duck, bison burgers or falafel.

