



SYRAH 2022

VARIETY:	100% SYRAH
PRODUCTION:	1,461 cases
ALC./VOL.:	14.7%
OTHER:	pH 3.80, TA: 6.0 g/L, RS: 2.2 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 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, Bartsch Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sand to loamy sand, with silica and granite.
- Harvest dates: October 24th - 25th, 2022
- Brix at harvest: Average of 23.3 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: 12 months in 225 L barriques; François Frères and Alain Fouquet. 20% new Hungarian and French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

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 2022 iteration of our Syrah shows no sign of that trend slowing down. The wine is deep purple in colour and offers a complex and layered bouquet of aromatics on the nose. Aromas of blueberry, gingerbread and rose petals lead the way, while subtle notes of vanilla, licorice and chocolate further add depth to the aromatic profile. On the palate, this Syrah is dry with a medium-full body and a rounded acidity that enhances its weight and generous texture. Flavours of raspberry jam, blackberry and black plum dominate, complemented by bright accents of red currant and cranberry. Subtle undertones of toffee and a touch of white pepper add additional complexity and interest. The finish is lingering and satisfying, with echoes of vanilla and chocolate. While the wine will continue to age beautifully over the next seven years, through 2031, it will be equally impressive if drunk now. Especially fitting will be a pairing with peppered steak, beef teriyaki, vegetarian goulash, or swiss cheese.