



DEAD OF NIGHT 2018

VARIETIES: 52% SYRAH, 48% TANNAT
 PRODUCTION: 4,643 litres (516 cases)
 ALC./VOL.: 14.9%
 OTHER: pH: 3.65, TA: 6.6 g/L, RS: 2.5 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 winery to plant Tannat in the Okanagan 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 2018 vintage was the first time we co-fermented the two varieties, which gave an incredible integration of flavours and structure right from the start, rather than being blended later and allowing the initial integration to happen in the bottle.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Bartsch Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand with silica and granite composition.
- Harvest date: October 12, 2018
- Brix at harvest: averaged at 26.1 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 in the range of approx. 22°C to 25°C in a variable capacity 7,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère and Leroi. 30% new Hungarian and French oak, remainder - neutral barrels.
- Co-fermentation: YES
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

TASTING NOTES

The 2018 Dead of Night is a dry, medium to full-bodied red wine with medium ruby colour and nose of strawberries, pomegranate and salted dark chocolate. The palate brings out characters of dark cherry, black licorice, red currants and leather. The wine has fantastic structure; the well-integrated tannins provide the perfect backdrop for the lingering finish and the generous savoury and fruity notes. Dead of Night (surprisingly for such a well-structured wine) is approachable and drinks well upon release. However, this is also a wine that has the flavour intensity, as well the acid and tannin required to make it an excellent candidate for cellaring for up to ten years – your patience will be rewarded.