



## DEAD OF NIGHT 2017

VARIETIES: 50% SYRAH, 50% TANNAT  
 PRODUCTION: 387 CASES  
 ALC./VOL.: 14.9%  
 OTHER: pH: 3.76, TA: 6.6 g/L, RS: 1.9 g/L  
 CSPC: + 806117

### THE GRAPES

This is a 50/50 blend of Tannat and Syrah. 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.

### VINTAGE REPORT

The 2017 growing season in Osoyoos did not deliver any significant deviations from the expected weather patterns. Spring was a little cooler and arrived a little later than usual, but summer delivered slightly above average temperatures with little rain which allowed the vineyards to catch up. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity although smoke taint was not a concern. Fall weather was average, with wide diurnal margins in the early fall and a cold snap in early November. On balance – a good typical Osoyoos growing season that delivered quality, well-balanced fruit at harvest.

### 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: early-mid October 2017
- Brix at harvest: 26.8 Brix (Tannat) 24.5 Brix (Syrah)

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warmer red fermentation at approx. 26°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frère. 32% new French oak, remainder – neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2019

### TASTING NOTES

The 2017 Dead of Night is a dry, medium to full-bodied red wine with deep ruby colour and nose of baking spices, chocolate and raspberries. The palate brings out characters of lavender, cherry, leather and cinnamon. The wine has fantastic structure; the silky and plush tannins provide the perfect underpinning for the lingering acidity and the generous savoury and floral 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 structure required to make it an excellent candidate for cellaring for up to ten years. Your patience will be rewarded – we continue to be surprised at how beautifully this wine evolves in bottle over time.