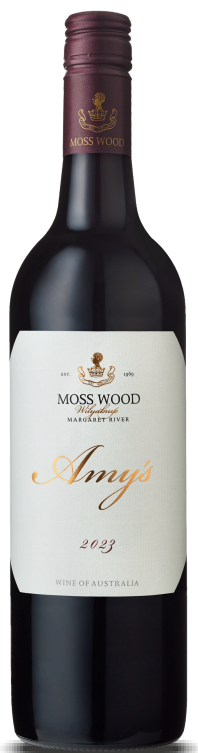




MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*



MOSS WOOD
2023 AMY'S

PRODUCTION NOTES

The fruit was hand-picked and delivered to the winery, where it was hand-sorted and destemmed. The must was then pumped into stainless-steel closed fermenters and inoculated for primary fermentation. During primary fermentation, pump-overs were conducted 3 times per day to enhance colour and flavour extraction. Once primary fermentation was complete the wine was pressed and then transferred to 228L French Oak Barriques, none of which were new. Malolactic fermentation was conducted in barrel after which, the wine was racked into tank; blended, analysed and finally, returned to barrel and aged for 18 months. In June of 2024, the wine was racked from barrel to tank and blended. Fining trials were conducted to assess tannin balance. On the 1st of July 2024, the 2023 Moss Wood Amy's was sterile filtered and bottled.

TASTING NOTES

Colour and Condition: Deep brick red; bright condition.

Nose: Dominated by bright aromas of cherry chocolate, blueberry, blackberry, marshmallows and rose. In the back ground there are tarry and cedar notes and toasted oak.

Palate: Carrying over from the nose the blueberries and red currants are immediately apparent. The firm tannin structure is accented nicely by the generosity contributed by the medium-full body of the mid-palate. The acidity has a gentle linearity which pairs nicely with the texture derived from the French Oak. The vibrancy and liveliness of the fruit weight makes this wine very appealing and should be enjoyed while in its youth.

MEDIAN HARVEST DATE

06/04/2023

HARVEST RIPENESS

13.5°Be

BLEND

83% Cabernet Sauvignon

5% Merlot

6% Malbec

6% Petit Verdot

ALCOHOL


14.0%

BOTTLING DATE

01/07/2024

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