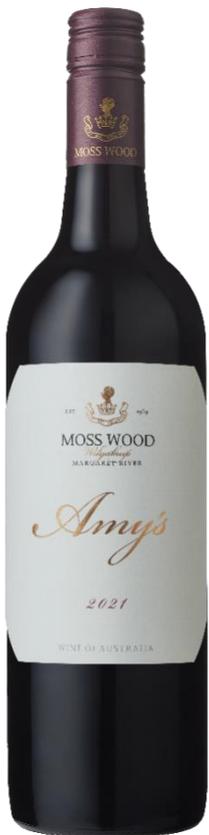




MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA



MOSS WOOD 2021 Amy's

TASTING NOTES

Colour and Condition:
Deep, brick red; bright condition.

Nose:
The nose is a lifted expression of all of the varieties in the blend. The Merlot contributes rich blackcurrant notes while Malbec brings in watermelon aromas. The Cabernet Sauvignon dominates with heaped dollops of blueberry and red currants. As the wine begins to relax in the glass, the textural charry and chocolatey notes begin to materialize.

Palate:
Carrying over from the nose the blueberries and red currants make their presence felt. The firm tannin structure is accented by the generosity of a full body mid-palate. The acidity has a gentle linearity which pairs nicely with texture derived from the in French Oak. The youthful vibrancy and liveliness of the fruit weight make this wine very appealing and should be enjoyed young

Cellaring:
The Amy's is made in a youthful fruit-forward style that is very approachable as a young wine. The tannin structure is well-balanced and does not need an extended ageing period in bottle. It should be noted that Margaret River Cabernet's have always aged well and developed lovely a bottle bouquet with time, so ageing will repay patience. On-balance this wine is lovely and approachable as a youngster but would benefit from up to 5 years of cellaring. It is always our view that precious cellar space is best reserved for the likes of the Moss Wood and Ribbon Vale Cabernet Sauvignon's.

Production notes:
The fruit is hand-picked and delivered to the winery, where it is hand-sorted and destemmed. The must is then pumped into closed, stainless steel fermenters, and inoculated for primary fermentation during which pump-overs were conducted 3 times per day to extract colour and flavour. Once this 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 to tank, blended, analysed and finally, returned to barrel and aged for 18 months. In July of 2022, the wine was racked from barrel and blended in preparation for bottling. Fining trials were conducted to assess tannin balance and it was decided the wine benefited from a light fining with egg whites. On the 20th of July 2022, the 2021 Moss Wood Amy's was sterile filtered and bottled.

MEDIAN HARVEST DATE

1/04/2021

MEAN HARVEST RIPENESS

13.8° Be

BLEND

Cabernet Sauvignon: 68%

Merlot: 20%

Malbec: 7%

Petit Verdot: 5%

ALCOHOL

13.5%

BOTTLING DATE

20/07/2022