



MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*



MOSS WOOD RIBBON VALE 2018
BOTRYTIS SEMILLON

PRODUCTION NOTES

The fruit is from a parcel of Semillon at the Ribbon Vale vineyard. It left to hang on the vines to promote infection with a fungus called Botrytis Cinerea. The fruit was hand-picked and delivered to the winery, where whole-bunches were hand-sorted and tipped into the press. The juice was transferred into stainless-steel tank. In tank, it was immediately inoculated with a careful selection of yeasts to allow full-expression of varietal characteristics. The wine was then aged in 228 litre French Oak Barriques for two years

TASTING NOTES

Colour and Condition: Deep straw/light gold, in bright condition.

Nose: Bright fruit aromas consisting of pear, nashi fruit and dried apricots, all are surprisingly fresh for a wine that has spent two years in barrel. The oak does not play a big role in the and charcters are restricted to delicate, toasty notes. All sorts of interesting notes in the background that come from the noble rot.

Palate: Initially bright and fresh, zesty acidity and citrus notes which are followed by full body and creamy texture. It is lucious and generous but not cloying. Good length, with pear, fig and dried apricot lining the palate.

MEDIAN HARVEST DATE

17/05/2018

HARVEST RIPENESS

19°Be

ALCOHOL

14.0%

BOTTLING DATE

24/01/2020