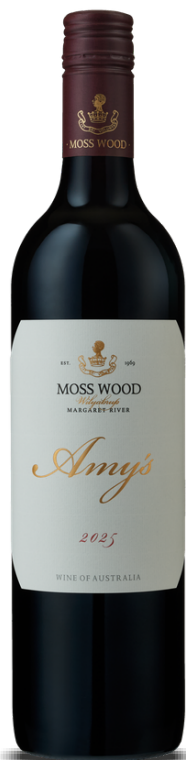




MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*



MOSS WOOD 2025 AMY'S

The Amy's continues a long association with the Glenmore Vineyard, which has supplied the fruit for this wine since its first release in 1997, when it was known as the Moss Wood Glenmore Vineyard Cabernet Sauvignon. Nearly three decades later, the same vineyard remains the source for Amy's, with Cabernet Sauvignon forming the foundation of the blend, supported by Merlot, Malbec and Petit Verdot.

VINTAGE NOTES

The 2025 growing season was warm and generally even, with good water availability and favourable conditions allowing the varieties to progress steadily through ripening. The season provided ample warmth for full flavour development without the accelerated ripening experienced in some warmer years. Malbec was the first variety harvested, on 18th March at 13.3° Baume, followed by Cabernet Sauvignon on 27th March at 13.8° Baume. Petit Verdot was picked on 2nd April at 14.0° Baume, with Merlot completing the harvest on 3rd April at 13.5° Baume.

All four varieties arrived at the winery in excellent condition and free of disease.

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. Pump-overs were conducted three times per day to enhance colour and flavour extraction.

After 14 days on skins, the wine was pressed, and both primary and malolactic fermentation were completed in stainless steel tanks. Following fermentation, the wine was racked to 228-litre French oak barriques, none of which were new. The wine remained in barrel for 14 months, before being racked and blended in stainless steel. Fining trials were conducted to assess tannin balance, but the wine showed no improvement and therefore remained unfined. The Moss Wood 2025 Amy's was then sterile filtered and bottled on 30th June 2026.

MEDIAN HARVEST DATE

27/03/2025

HARVEST RIPENESS

13.2°Be

BLEND

81% Cabernet Sauvignon

8% Merlot

8% Malbec

3% Petit Verdot

ALCOHOL

14.0%

BOTTLING DATE

30/06/2026

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MossWoodWinery

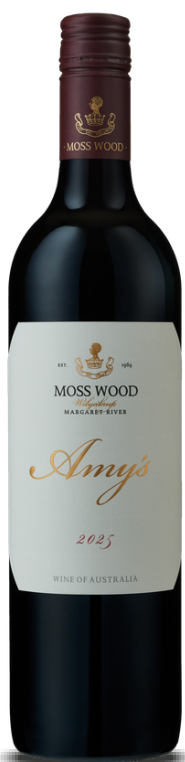
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TASTING NOTES

Colour and Condition: Deep brick red; bright condition.

Nose: Lifted and fragrant, with Cabernet Sauvignon leading the way through aromas of blackcurrant, blueberry and redcurrant. Plum and blackberry add depth, with violet and red liquorice providing further lift. In the background are the more complex notes typical of Amy's, with cedar, dark chocolate and subtle spice.

Palate: The palate is medium to full-bodied, with generous blackcurrant, blueberry and plum flavours providing good concentration and length. The fruit sits over a firm but balanced structure, with fresh acidity providing definition and fine tannins giving the wine shape without dominating. Subtle cedar, chocolate and liquorice notes add complexity through the finish, while the generosity of fruit gives the wine the approachability we look for in Amy's.

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BLEND

81% Cabernet Sauvignon
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ALCOHOL

14.0%

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CELLARING

Amy's is made to be approachable and enjoyable as a young wine, with generous fruit and balanced tannins providing plenty of immediate appeal. The 2025 can certainly be enjoyed now for its vibrant Cabernet fruit and freshness.

For those who prefer some bottle development, careful cellaring over the next 8 to 10 years will see the youthful berry characters gradually evolve and the wine develop more complex cedar, chocolate and savoury notes.

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