



# MOSS WOOD

*Wilyabrup*

MARGARET RIVER

WESTERN AUSTRALIA

## MOSS WOOD 2015 SEMILLON

### TASTING NOTES

The colour and condition are bright, light to medium straw hue, with green tints.

On the nose, the statement is immediately very fresh and lively. There is a vibrant array of aromas including lime, grapefruit, quince and preserved lemon and underneath a background that suggests lemon shortbread and mushrooms.

This follows through on to the palate which is also delightfully fresh, displaying lemon and grapefruit pith flavours sitting over medium body and fresh acidity. On the finish there is a touch of phenolics, giving the wine the aging platform it needs.

### VINTAGE NOTES

The 2015 vintage was one of contrasts. Regular Spring rain kept the vineyard looking fantastic but it came at a price. The rain and temperature interruptions meant poor flowering conditions and so Semillon yields were down around 50%. This contrasted with summer which brought weather more to our liking. We experienced consistent warmth, although it was the coolest vintage since 2010. There were only 4 days with maxima above 35°C and the hottest day was 37.3°C, so ripening was slow but steady, courtesy of these near perfect temperatures.

Blossom on the Marri trees was limited and arrived late, so we conceded some losses to the birds, despite the application of our nets. Careful sorting in the vineyard and winery prevented this causing any quality problems. Apart from this, the vineyard was disease free and the fruit was in excellent condition.

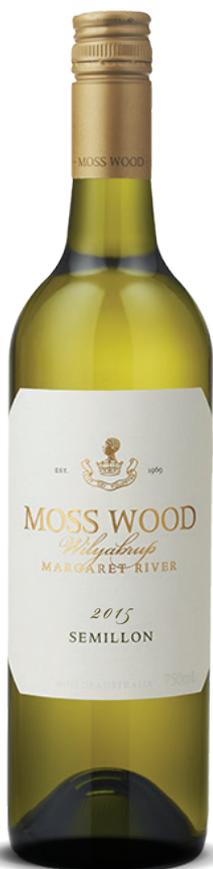
Harvest commenced on 18th February with grapes coming in with a ripeness of 12.9° Baume.

### PRODUCTION NOTES

After hand picking, the fruit was destemmed, crushed, chilled to 10°C and then drained and pressed. The juice was settled in stainless steel tank for 48 hours and once clarified, was racked to a second tank for fermentation, controlled at 18°C, with pure yeast culture. After ferment had reached dryness, the wine was racked from gross lees and fined with bentonite and isinglass for protein stability and phenolics, respectively. The wine was then sterile filtered and bottled on 8th June, 2015.

### CELLARING NOTES

Although very enjoyable now, courtesy of its fresh fruit flavours and crisp acidity, it will definitely be a keeper. Moss Wood Semillons of this style and structure have proven themselves capable of cellaring for 30 years.



#### MEDIAN HARVEST DATE

21/02/2015

#### BOTTLED

08/06/2015

#### YIELD

3.55 t/ha

#### MEAN HARVEST RIPENESS

3.2° Be

#### ALCOHOL

14%

#### VINTAGE RATING

10/10

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