



# MOSS WOOD

## Newsletter

Nº 26

Autumn, 1995

### The 1991 Moss Wood Cabernet Sauvignon 'Special Reserve'

#### Producing the Special Reserve wines at Moss Wood

The reserve wines at Moss Wood came into being as an experiment. Because of the quality of the cabernet from the 1980 vintage, it was decided to see what impact longer barrel aging would have on the wine. As the aim was not to give additional oak character, but to alter the wine by giving it long barrel development, the extra year was spent in three year old oak. At the end of that time, six barrels of Special Reserve were bottled and then aged for another year before release. The success of that wine, the winner of the Montgomery Trophy at the Adelaide Show, ensured that the experiment would be repeated whenever the quality warranted it.

Moss Wood Cabernet is

fermented in stainless steel and is allowed to remain on its gross lees while it undergoes malolactic fermentation. Keith Mugford believes stainless steel gives him greater control over the wine at this crucial stage in its development. At nine months the wine is placed in oak barrels, half of which are

new, and there it stays for twelve months. After this time, the normal wine is bottled while the Special Reserve selection is returned to barrels to complete its final year of wood maturation.

The Special Reserve is interfered with as little as possible; and is rarely fined and is given only a light filtration, so that it won't throw too much crust.



#### Comparing the Moss Wood Cabernets and the 'Special Reserve'

There is a significant divergence in style between the Moss Wood Cabernet and the Special Reserve Cabernet although they are part of the same blend. The former is a rich, fruit driven wine whereas the reserve wine has a sterner structure and is less rounded, with more smokey, tarry characters in the classic cigar box mould. Longer oak aging at Moss Wood reduces fruit perfumes, enhances the complexity and firms the structure of the palate. The loss of the fresh fruit characters also seems to reveal the original tannins, making the tannin structure more obvious.

We don't believe that one is necessarily better than the other: they are just different expressions of the winemaker's craft. Our experience has been that they appeal to separate markets. Certainly, the standard wine has more in common with most Australian cabernets with its emphasis on ripe fruit characters while the reserve wine is more of an acquired taste, something apart from the mainstream.

It should, therefore, be obvious why we would not turn over our entire production of cabernet to making the reserve wine. The reputation of Moss Wood has been built on the style of its Cabernet which we have worked hard to maintain consistently since the mid seventies. Furthermore, it would be financially impossible to change all our cabernet production so that it received two years in barrel. We would need to do without half of the business's cashflow for one year and we do not have the space to store an extra vintage at the winery. These reasons also explain why we have only been able to produce such limited quantities of the reserve wines.

## The 1991 'Special Reserve' Cabernet

The 1991 growing season was reasonably typical of the region, although drier than in some years with very mild temperatures and only a few hot days during summer. Overall, it was similar to 1987 and 1979, both of which produced top quality wines. With time, the vintage has been upgraded and is now regarded as among the best or the best ever for the Margaret River region.

The 1991 Moss Wood Cabernet Sauvignon (Special Reserve) has a deep crimson colour and an intense nose with ripe mulberries, blackcurrants with hints of earthiness and cedary oak. The palate has long, complex flavours with excellent integration of fruit and oak and huge, fine grain tannins. While initially supple, round and generous, it has a texture that hints at silkiness, is vibrant, rich and concentrated yet has a tight, firm structure and great underlying power. It is built for the long term and will only begin to show its best after a decade in bottle.

### Ordering the 1991 Moss Wood Cabernet Sauvignon 'Special Reserve'

The wine is in very short supply and will sell out very quickly so orders will be restricted to a maximum of one case per customer. As a matter of reassurance, the vast bulk has been reserved for mail order clients, only a small amount has been allocated to the trade and only fifteen cases have been sent to long standing customers overseas.

## 1991 MossWood Cabernet Sauvignon 'Special Reserve' Order Form

Sales by the single case dozen or half dozen case

**(\$40.00 per bottle) \$480 per dozen/case \$240 per half dozen/case**

Freight Capital Cities:	Perth	Melbourne	Sydney	Adelaide	Brisbane	Darwin
Per case: (inc half case)	\$8.25	\$13.00	\$13.00	\$13.00	\$16.50	\$16.50

Country areas:

Margaret River, Busselton & Bunbury WA	Per case:	\$3.00
Other WA Country areas	Per case:	\$22.00
Victoria, NSW, South Australia	Per case:	\$22.00 - Queensland Per case: \$26.80
All Tasmania	Per case:	\$26.75 - All NT Per case: \$22.00

Please supply Moss Wood wines:	Qty	\$
<b>1991 Moss Wood Cabernet Sauvignon 'Special Reserve'</b>		
Per case	@	\$480 per dozen/case
Or per half case	@	\$240 per 6 bottles
Please add freight as outlined above:		
Per case (inc. half case)	@	\$ rate per case
Insurance per consignment	@	\$ 2.50 -

Please charge my: (delete as necessary) -- I enclose a cheque/money order  
 Bankcard / Visa / Mastercard payable to Moss Wood P/L

Card No: <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	Expiry date: ..... / .....	<b>Total \$</b> <input style="width: 100px; height: 30px;" type="text"/>
Name: _____		Signature: _____
Delivery Address: _____ [not PO Box]		Day contact phone n° for carrier delivery arrangements or for order clarification and notification of availability: (    ) _____

Phone/Fax/Send (copy if you wish) your completed order to:

**Moss Wood P/L PO Box 52 BUSSELTON WA 6280 Phone: (097) 556 266 Fax: (097) 556 303**