



MOSS WOOD



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Moss Wood 2002 Cabernet Sauvignon

The growing season in 2002 was very mild and was therefore especially good for the white varieties, making wines with lively fruit aromas on the nose and crisp, lifted acidity on the palate. For the red varieties, the early ripening Pinot Noir and Merlot made exceptional wines but for Cabernet Sauvignon it was more difficult. These wines were slow to reach full flavour maturity although full sugar ripeness was achieved and so the wines have lively acidity balanced by good weight from alcohol.

On the nose the Moss Wood Cabernet Sauvignon has fresh berry fruit aromas of raspberry, mulberry and redcurrant that combine with cherry, spicy oak and cedar with leaf overtones. There are also hints of coffee bean, chocolate and eucalypt.

The theme of lively fruit characters continues on the palate with lifted mulberry and redcurrant fruit flavours combining with full to medium body, giving quite long and generous depth and texture. The tannin structure is firm, combining grape and oak tannins that give weight and structure to the mid and back palate. The finish is soft spicy and smoky oak flavours.

Overall, the wine has firm acid and tannin which is balanced by reasonable fruit characters that belie the cool nature of the season. Wines of a similar style in the past include the 1982 and 1993 vintages, both of which have continued to age well, and on that basis the 2002 has good aging potential.

Recommended cellaring time is 15 years, with a minimum of 10 years.



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Vintage Rating:

Moss Wood Cabernet Sauvignon

Vintage	Harvest Date	° Beaume	Yield (tonnes/ha)	Vintage Rating (out of 10)
2005	19 Mar	13.5	7.82	9
2004	25 Mar	13.6	9.11	8-9
2003	20 Mar	13.6	7.59	9
2002	20 Mar	13.3	10.1	8.5
2001	19 Mar	13.4	9.5	9
2000	28 Mar	14.0	10.3	9
1999	31 Mar	13.8	9.22	10
1998	30 Mar	13.5	10.0	8
1997	19 Mar	13.6	7.0	8
1996	14 Mar	13.7	10.0	10
1995	14 Mar	13.6	9.75	10
1994	25 Mar	12.8	8.89	8
1993	22 Mar	13.2	8.5	7
1992	26 Mar	12.8	10.0	7
1991	3 April	13.3	9.8	9
1990	2 April	12.8	8.5	9
1989	30 Mar	13.2	7.9	5
1988	10 Mar	13.0	7.1	6
1987	26 Mar	12.7	8.5	8
1986	14 Mar	12.8	5.8	6
1985	13 Mar	12.5	7.5	9
1984	12 Mar	12.3	9.0	6
1983	07 Mar	13.0	9.0	8

Reviews

Ray Jordan: The West Australian, 6 November 2004

Described the 2001 Moss Wood Cabernet Sauvignon, which he awarded his wine of the year, as a “*deceptive wine that has only just begun its journey ... a super wine*”.

Ralph Kyte-Powell: 'Uncorked', Sydney Morning Herald, Summer 2004/2005

Said of the 2001 Moss Wood Cabernet Sauvignon “*Moss Wood epitomises the best Margaret River cabernet. Made in the essency, elegant style that comes from the central regions around Wilyabrup, it has real ageing potential. With a decade the best vintages mature into long-flavoured, complex, complete wines of distinction.*”

Robert Parker Jr: The Wine Advocate, 25 October 2004, Issue 155

Said of the 2001 Cabernet Sauvignon, “*A terrific Margaret River Cabernet, it boasts a dense ruby/purple colour as well as a big bouquet of creme de cassis intermixed with liquorice, vanilla, and spice box. Medium to full-bodied, layered, but subtle, it will benefit from 2-3 years of bottle age, and keep for over a decade.*”

He also said “*The 2002 Cabernet Sauvignon / Merlot Ribbon Vale Vineyard (60% Cabernet Sauvignon, 30% Merlot and 10% Cabernet Franc) reveals a deep ruby colour along with a Bordeaux-like fragrance of herbs, loamy soil, red and black currants, cranberries, and spice box. The attractive, fresh light but well-balanced red will drink well for 4-5 years. The 2002 Merlot Ribbon Vale Vineyard offers sweet fruit, medium body, and an elegant personality, but it will not cause tasters to forget the finest of Pomerol or ST-Emilion. Drink it over the next 5-7 years. The 2002 Cabernet Sauvignon Amy's Vineyard was aged in French oak (25% new) for 12 months. An attractive, well-balanced, dark ruby-hued 2002.*”

2005 Vintage at Moss Wood

Now the dust has settled we can cast a critical eye over the 2005 harvest. For those interested in the figures, yields were very close to average, with the Moss Wood vineyard producing 87 tonnes or a yield of 7.34 tonnes per hectare. The long term average production is 86.5 tonnes. The Ribbon Vale vineyard produced 59 tonnes, which is a yield of 8.64 tonnes per hectare and its long term average production is 73.5 tonnes. This may seem somewhat lower than average but the reduced production from Ribbon Vale to some extent reflects our greater efforts to reduce the Semillon yields and enhance its quality. Hopefully the results will be obvious when you taste the Semillon Sauvignon Blanc.

The winery crew is very happy with the quality of all the wines, giving each the thumbs up. While Josh is not keen to single out a particular variety, he will admit to being especially happy with the Sauvignon Blanc. The Moss Wood Cabernet Sauvignon is very well liked and in Keith's view the 2005 is the wine that nearly knocked off 2001 as



the best. The 12 mm of rain just before harvest seems to have just taken the edge off it but it is an outstanding wine. Clare is most impressed with the Chardonnay, each of the individual components exhibits great complexity and the wine is showing good potential.

Perhaps the ultimate compliment to Ian's organisation skills was that the vintage ran so smoothly it was boring (apparently). Hopefully that says something about the way we learn in the job.



Staff News...

Farewell Matt

Well there must be something in the water because Moss Wood has had to farewell several staff over the last 6 months.



After an association that dates back to work experience as a year 12 student in 1992, Matt Bowden resigned in May, to travel the world with his new fiancé Heidi. Matt joined us on a full-time basis when he completed his Bachelor of Agricultural Science in 1998, just in time for that year's vintage. A man of few words but lots of action, he has since done a fantastic job as Vineyard Manager and we are all sad to see him go but wish him and Heidi all the best.

Farewell "Fairy Jane"



Many of you who have visited Moss Wood will know Jane Beard. We have had countless letters, emails and telephone calls over the last 5 years from people who have had Jane take them on a winery tour and tasting.

Jane started work with us as a casual employee in May 1999, working in the vineyard during pruning and through to the end of 2000 vintage. She then went off to the Olympics to watch and support her brother David who was captain of the Australian Volley Ball team and returned to us again in October 2000, working in the vineyard and returning to the winery for the 2001 Vintage.

She took up her current job of hosting visitors and taking charge of logistics in May 2001 since then she has also been responsible for organising labelling and dispatch of orders from the warehouse at Ribbon Vale and visiting our local trade customers, as well. Jane is leaving us in July to move to Broke, NSW with partner Lawson, who has taken the position as manager at Krinklewood Vineyard in the Hunter Valley. It is very exciting for both of them, especially as Jane is pregnant with their first child.

"Fairy Jane" (a nickname acquired in a previous job where she dressed as a fairy for children's birthday parties) has been a hard working and lively character to have around the place and we'll all miss her.

Josh's Promotion

After all this, we need to reassure everyone the Old Guard is still here and getting on with things. Ian Bell continues in his role of Senior Winemaker but things have changed somewhat for Josh Bahen.



It has been a long-standing tradition at Moss Wood that winemakers must be experienced in the ways of the vineyard and over the years Bill Pannell, Keith, Clare and Ian have all spent significant time in the vineyard and have been keen grapegrowers as much as winemakers. Our view has always been that a very large part of a wine's quality is determined by the vineyard, so good wine, dare we say great wine, can only be made by those who understand the workings of the vine.

Accordingly, Josh has taken a promotion to the Vineyard Manager's role and is now working with Steve and Jarod determined to show what Moss Wood can really do. As a breed, the Vineyard Manager has tended to be described as "down-to-earth", "laconic" and "taciturn". Winemakers have tended to feel this is a product of the brain damage caused by the inhalation of too many diesel fumes while operating tractors! We wait to see what effect it has on Josh.

Clare and Keith are very keen to emphasise the winery team of Ian and Josh has been doing a great job and these changes are a product of Matt's resignation rather than technical difficulties.

New member in Winemaking Team – John Durham

Josh's promotion led us to advertise for another member for the winemaking team, we were delighted to receive an overwhelming number of replies, from some outstanding candidates. Originally, we expected to employ a recent graduate, with perhaps only one or two vintages experience. However, there was a surprise applicant, who forced us to re-think our position – John Durham, Senior Winemaker from Cape Mentelle.

Readers who are interested in Margaret River wines will know the wines from Cape Mentelle, one of the district's leading producers, where John has been involved since the 1984 vintage. He has been responsible for some exceptional wines and is one of those rare individuals who has not only the technical skills to make wine but also the feel for the art and style of the product. John's senior role at Cape Mentelle meant that he had little time for "hands on" winemaking, something he really enjoys, so the change to the Winemaker role at Moss Wood allows him to get back to all that. We welcome John to the Moss Wood team and look forward to working with him.

The announcement of this change has already caused people to speculate about how this may affect our wine styles. The message from Clare and Keith is don't expect any big changes. Since it began producing wine in 1973, Moss Wood has had several different winemakers but its wine styles have always been consistent. As John himself noted, Moss Wood has already developed its own reputation and style and is not something he has any desire to change.

MOSS WOOD AND ASHES SERIES

Australian fast bowling legend Dennis Lillee will be heading to England to catch some of the Ashes Test Cricket series. People may be interested to learn that Dennis, who visits Margaret River on a regular basis to stay at the family holiday home, is a keen wine man and has graciously offered to speak at a Moss Wood wine dinner on the eve of the first test at Lords.

This particular dinner will be something of a first for Moss Wood because our agents in London, the Jeroboams Group and Layton's Wine Merchants, have organised it as a Thames river cruise on the "Sturgeon".