



MOSS WOOD
MARGARET RIVER
WESTERN AUSTRALIA

EARLY AUTUMN NEWS

ISSUE 74 MARCH 2011

Moss Wood 2008 Margaret River Pinot Noir

During the summer of 2008 Wilyabrup experienced good, slightly above average warmth during January and early February, which was immediately followed by a quick cool change.

This beautiful warm weather provided almost the perfect finish to the season for the Pinot Noir. The average temperatures for February nights were the lowest they had been for all but one

year of the previous decade, which we assume was a big contributing factor to the real prettiness we can see in this year's wine. Pinot Noir ran quickly through its early ripening period and then lazily sauntered to full flavour ripeness two days later than its long time average harvest date.

Production notes

Median harvest date:

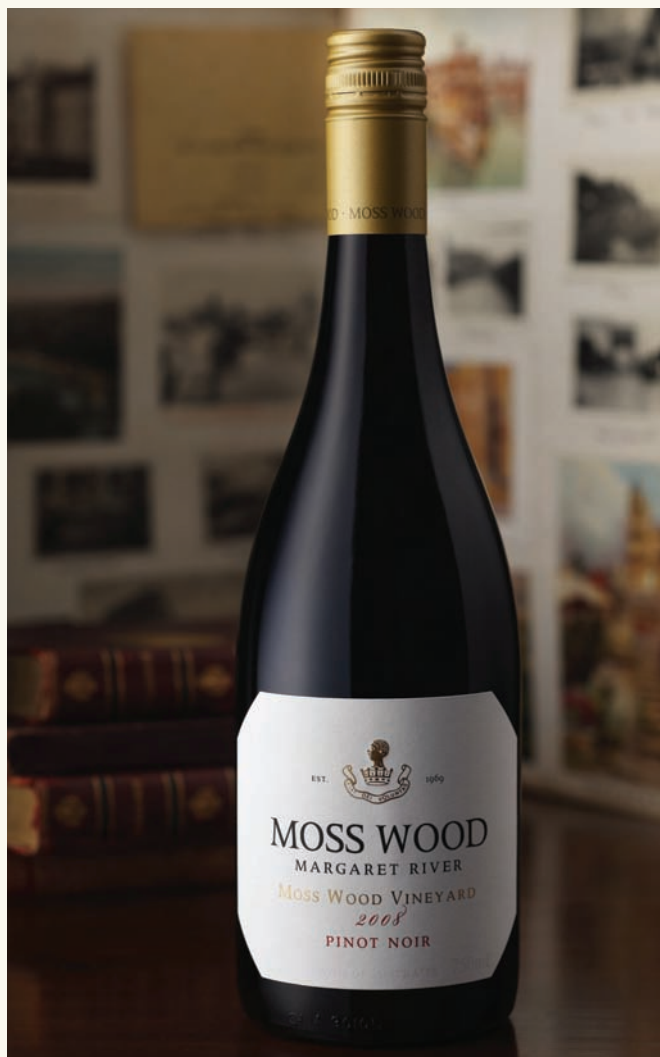
25th Feb 2008

Once in the winery production technique followed what is now considered traditional for Pinot Noir at Moss Wood. The fruit was destemmed into small, open fermenters and the juice was pumped over and chilled down to 5°C.

The cold soaking continued for 3 days and then each batch was inoculated with pure yeast culture. Fermentation was allowed to proceed at warm temperatures, with the maximum set at 32°C and each tank was hand plunged up to 4 times per day. After the wines reached dryness, each batch was tasted daily

until tannin balance was achieved and skin contact time varied between batches, from 14 to 17 days. They were pressed and racked to stainless steel tanks. The wine was allowed to settle and was then racked off gross lees into oak barrels, where it underwent malolactic fermentation. All the oak was French and 40% of the barrels were new. After the secondary fermentation was completed each batch was combined into the finished blend which was then returned to barrel, where it stayed until November 2009, giving it a total of 20 months in cask. It was then racked from barrel and fining trails were carried out.

This is done as a matter of routine with each vintage, regardless of whether we have concerns about the wine's taste. Sometimes the fining agents can produce positive, if unexpected, effects but with the 2008 there were no improvements, so the wine remained unfinned. It was then sterile filtered and bottled on the 21st Dec 2009.



Tasting notes

Colour and condition: Deep ruby hue, in bright condition.

Nose: Lifted aromas of tar, spice, cherries and red jubes. The oak notes integrate seamlessly with the fruit characters.

Palate: A fruit bomb of rich and integrated flavours of cherry, spice, charry oak and silky finesse on the finish. The flavours pop and linger in the mouth long after the wine has left it.

Cellaring

With its concentrated fruit flavours and good composition, this wine is a serious candidate for aging. We expect it to take at least 5 years to begin to show its bottle age characters, so recommend it be cellared for at least 10 years, by which time it should develop complex earth and mushroom notes. The wine should live for much longer than this and we use as an example a bottle of the 1983 vintage, recently tasted at a staff function. We're pleased to report it had survived to 28 years of age without any trouble at all and was in excellent condition.

Moss Wood Mornington Peninsula 2009 Pinot Noir

Harvest Dates were 26th February for 114 and 115 clones and 26th March for the MV6.

The Mornington Peninsula experienced beautiful ripening conditions through the early summer of 2009. Until

the beginning of February we expected the average vintage commencement date. However, things then changed. The first week saw temperatures climb, with one particularly hot day, and after a brief respite, further hot days in the third week, which produced the terrible bush fires in the Yarra Valley and from which, thankfully, Mornington was spared. As a former resident of South Australia, where the hot northerly winds of summer are legend, Keith could only watch in awe as the events unfolded. Unfortunately, in the modern world, we are somewhat insulated against the power of Mother Nature and every now and then she reminds us who's really in charge. The hope was that conditions would abate quickly enough for the vines to recover and Mornington's maritime climate came to the rescue. Temperatures moderated but there was a significant reduction in yields. Interestingly, as we went in to March, conditions eased dramatically, resulting in the wide disparity in harvest dates between the clones, 26th February for the 114 and 115 clones and 26th March for the MV6.

Production notes

The fruit was hand harvested and then destemmed into open fermenters. With the 2008 we had trialled some closed fermenters to observe the impact on wine style. We chose to discontinue this with the 2009, preferring the better mixing afforded by the ability to hand plunge and the resulting gentle extraction.



The must was chilled and held for cold soaking for 72 hours then allowed to warm up and seeded with pure yeast culture. Fermentations were carried out at higher temperatures, with a maximum set at 30°C and hand plunged up to four times per day. Once fermentation was completed, the different batches were tasted each day to monitor tannin balance

and once this was achieved the wines were pressed and racked to stainless steel. After settling they were racked off gross lees into barrel, where they completed the malolactic fermentation. They were then racked and adjusted and the three clones were blended for the first time and the finished wine was returned to barrel. All the barrels were French oak barriques and 50% were new.

At the end of December 2009 the wine was racked from barrel and fining trials were carried out. We trialed various agents, none of which added improvement, so the wine was left unfinned. It was then sterile filtered and bottled on 31st May, 2010.

Tasting notes

Colour and condition: Deepest of ruby hues, in bright condition.

Nose: Intense cherry and sap on the nose, it is quite savoury in character at first observation and then unveils a really attractive prettiness showing as strawberry and quince jelly notes which combine well with plum pudding-like complexity and a touch of oak.

Palate: Firm structure with vibrant and yet delicate, long red and black fruit flavours. The wine exhibits a silky smooth texture and a neatly integrated tannin finish.

Cellaring: With its low yields giving complexity and concentration, we enthusiastically recommend this wine for aging. Using the development of other high quality Mornington Peninsula wines as a guide, we suggest at least 10 years cellaring will be required for the wine to develop full bottle bouquet.

Moss Wood 2009 Amy's

Final Blend –

Cabernet Sauvignon 56%

Petit Verdot 33%

Malbec 10%

Merlot 1%

A description of the 2009 vintage is really quite simple – Margaret River experienced one of its very best. The season gave us consistent warm days, with virtually no extreme heat and not surprisingly, the vines responded to produce fully mature fruit, with classic aromas and flavours and well ripened tannins. If we dare, the only complaint we could make is the yields were well below average but perhaps this was a benefit because it appears to have translated in to significant depth and complexity in the finished wines.

Production Techniques

As is traditional for this blend at Moss Wood, all batches were destemmed into open and closed fermenters and the juice was seeded with pure yeast culture. Once fermentation was underway, the tanks were hand plunged up to 4 times per day and the temperatures were controlled to a maximum of 30°C. When each batch reached dryness, it was tasted daily for tannin balance and pressed when the optimum had been reached. Skin contact varied from 10 to 15 days. After pressing, the wine was racked to stainless steel tank and allowed to settle before being racked off gross lees and seeded for malolactic fermentation. Once this was completed all batches were racked and combined and then the final blend was returned to barrel.

We use a smaller percentage of



new wood in Amy's because we prefer the wine to make a clean fruit statement, rather than show the complexities of oak. With the 2009 we used 25% new barrels and all were French. After a total of 15 months, the wine was racked from barrel and prepared for bottling, including fining

trials. In the end, the wine received a light treatment with skim milk. It was then racked, sterile filtered and bottled on 20th December, 2010.

Tasting Notes

Colour and Condition: Youthful, deep brick red, in

bright condition.

Nose: Displays the classic ripe fruit aromas of each variety in the blend. The Cabernet Sauvignon is blueberry and cedar; the Petit Verdot is dark jube and confectionery; the Malbec is ripe plum and earth. They combine with a very light oak background to give a perfumed, lifted nose.

Palate: The quality of the 2009 vintage is very evident here. The different varieties in the blend combine to give lifted, juicy, sweet red and dark fruit flavours, making the wine quite rich and drinkable. However, underneath there are firm tannins, running right along the palate which give the wine a suitably balanced finish. This makes the wine eminently drinkable and we encourage consumers to enjoy its youthful generosity.

Cellaring

Such is the wine's composition and structure we recommend it for short to medium term cellaring only. Full body and sweet round flavours of cherry and other dark fruits, as well as melted chocolate, make the wine instantly appealing and easy to drink and further complemented by well balanced tannins. The texture is luscious and then malt biscuit and spicy oak flavours on the finish complete a palate of great balance and length.

Moss Wood Ribbon Vale Vineyard 2010 Semillon Sauvignon Blanc

Harvest dates were:

Sauvignon Blanc:

7th March, 2010

Semillon: 20th March, 2010

2010 was oddly similar to the 2009 vintage. Both are notable for the very even weather conditions, where extreme heat has been avoided but the days have been sufficiently warm to promote consistent ripening. The vines responded accordingly, with good shoot growth early in the season, a good fruit set during flowering and then retention of excellent varietal aromas during ripening.

Production Techniques

The Sauvignon Blanc grapes were brought to the winery, destemmed and crushed and the must was then pumped through the must chiller to bring the temperature down to around 8°C and delivered into the press, where they were held for 2 hours. This skin contact helps increase the gooseberry fruit aromas. The must was then pressed and the pressings kept separate for additional fining. The juice was settled for 48 hours, after which the clear portion was racked to a stainless steel tank for fermentation. This was carried out by 2 different yeasts, X5 and Vin13, and the temperature was maintained at 14°C. The ferments took 14 days to complete, after which the batches were racked off gross lees and combined



in readiness for blending with the Semillon.

Handling of the Ribbon Vale Semillon is virtually identical to its Moss Wood counterpart. The fruit was destemmed and crushed and the must was pumped through the must chiller to bring the temperature down to 8°C and then delivered into the press. Using low pressure cycles, the juice was slowly extracted and the pressings kept separate for additional fining. Fermentation took

17 days and was carried out with pure yeast culture 1116, with temperature maintained at 16°C. Once this was completed, the wine was racked from gross lees and blended with the Sauvignon Blanc.

Once blending was completed, fining trials were carried out and the wine was fined with bentonite for protein stability and isinglass was used to reduce phenolics. It was then sterile filtered and bottled on 4th Feb 2011.



From Left to Right: Mike Provis, Jarod Bawden, Keith Mugford, Hugh Mugford and Romain Saint – Juvin.

Tasting Notes

Colour and condition: Fresh bright and youthful, pale straw.

Nose: Lifted and complex aromas of honeysuckle, limes, leaf and cumquats.

Palate: This shows the benefits of this traditional blend because it combines fresh, crisp acidity of Sauvignon Blanc with the rich textural experience of Semillon. The result is complimentary flavours of lemon zest and gooseberry that linger over

full body before a clean finish.

Cellaring

Our intent with this wine is to provide attractive fruit aromas for enjoyable early consumption. Therefore, our recommendation is the wine only be cellared for the short term. However, for those with an interest in aging the white Bordeaux blend, its composition is such that it will change in bottle and develop the toasty notes of Semillon and marmalade characters of Sauvignon Blanc.

Vintage 2011

Early flowering in the spring of 2010 has led to an early start for vintage – 9 days early, to be exact. We have seen consistent heat, especially during February, with the warmest days for four years culminating with a maximum of 39.7°C on Saturday 26th February. At the time of writing, the end of the first week of March, we are just slightly short of



Vintage 2011



half way through vintage.
Flavours and aromas of all
varieties picked so far have
been very encouraging and
seem reminiscent of 1983.
If that's how the quality
turns out, we'll be delighted.

Farewell to Josh

We have to report that Friday 25th February was Josh Bahen's last day at Moss Wood. Josh would be very familiar to readers of our newsletter, and it is a reminder of how time flies to note that he joined us for the 2002 vintage, having recently graduated from Adelaide University. After so many years, we thank him for his efforts on our behalf and wish him all the best for the future.



Josh Bahen

Visiting Moss Wood

Visiting Moss Wood has always been by advance appointment as we don't have a Cellar Door sales area. We apologise to the many visitors

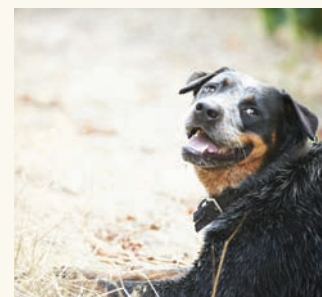
who we have been unable to see over the last few months. It seems that more people than ever have wanted to come and there really is a limit to how many we can see and still get through our vineyard and winery jobs. To maintain the quality that our customers and we expect, we need to make these jobs our priority. If we missed you recently, we hope that we will be able to see you next time you enquire and we will certainly be keeping you, our mail order customer, up to date with any tastings or functions we plan. We are always happy to hear from you, so please email us and we

will answer your enquiries as quickly as we can. To our one, patient mail order customer who is waiting on 2008 vintage charts, we haven't forgotten and they should be up as we get through the busiest part of vintage.

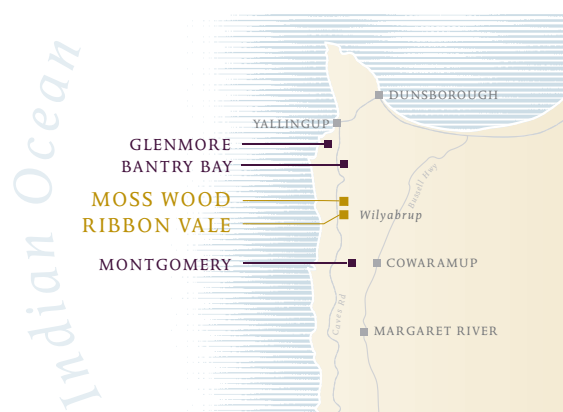
*Kind regards,
Clare and Keith Mugford*



Clare Mugford



Chopper



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| WINE <i>(all under screw-cap closures)</i> | QTY | Case Price | Mixed dozen single bottle price* | |
|--|-----|------------|----------------------------------|--|
| Moss Wood 2008 Margaret River Pinot Noir | | \$636.00 | \$53.00 | |
| Moss Wood 2009 Mornington Peninsula Pinot Noir | | \$540.00 | \$45.00 | |
| Moss Wood 2009 Amy's | | \$396.00 | \$33.00 | |
| Moss Wood Ribbon Vale Vineyard 2010 Semillon Sauvignon Blanc | | \$312.00 | \$26.00 | |

All prices are inclusive of GST

NAME & DELIVERY ADDRESS:

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