



MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA



Median Harvest Date

09/03/2017

Bottled

08/11/2018

Median Harvest Ripeness

13.6° Be

Yield

6.95 t/ha

Ripening Time from Flowering to Harvest

104 days

Growing Season Ave Temperature

19.34°C

MOSS WOOD 2017 PINOT NOIR

TASTING NOTES

Colour and condition: Medium to deep ruby hue; bright condition.

Nose: Lifted aromatics of strawberry, quince jelly, roses and cherries. In the background there is an array of Pinot's complex notes – earth, cumin and mushroom. There are also light, toasty oak notes.

Palate: The palate has medium to full body with bright fruit flavours. Strawberries, cherries and dark jubes sit over a firm tannin, so the wine has excellent balance; it is lively and intense without being heavy. The performance is completed with some toasty oak on the finish.

VINTAGE NOTES

Turning our attention to the Moss Wood 2017 Pinot Noir, how does it compare with the 39 vintages that have preceded it? The answer is, among the very best and almost a twin for the great 1990. It's pure coincidence, of course, but the similarities are remarkable. This also means it was a near-copybook season. Flowering was a little over 1 week behind average on 22nd November and during this period we had rain on several occasions but none of it heavy and minimum temperatures were mild, rarely dropping below 8°C. Through the rest of the season we had further rains but once again the timing was good, most of it coming before the grapes began to soften.

Temperatures were generally mild and the vineyard received only 34 hours above 33°C. The hottest day of the Summer was a very comfortable 36.9°C on 4th January. These conditions were near perfect for ripening, albeit somewhat slowly and the Pinot Noir casually strolled into its median harvest date of 9th March, 14 days later than average, with a ripeness of 13.6° Baume, very slightly above its average of 13.4. The yield was 6.95 tonnes/hectare, very slightly above the average of 6.40.

PRODUCTION NOTES

The fruit was handpicked and delivered to the winery where it was destemmed into small, open fermenters. The must was chilled and allowed to soak for 48 hours and was then inoculated with multiple yeast strains for primary fermentation. Fermentation temperatures were kept to a maximum of 30°C and each batch was hand plunged 3 times per day. After 18 days on skins the must was pressed to stainless steel tank and underwent malolactic fermentation and once completed, the finished batches were racked to wood. All barrels were 228 litre French oak and 10% were new.

After 19 months in wood, all barrels were racked and blended in stainless steel and fining trials were carried out. None were found to improve the wine so it remained unfinned. It was then sterile filtered and bottled on 5th November, 2018.

CELLARING NOTES

We mentioned above that this wine has many similarities to its 1990 sibling and having tasted that very recently we confidently predict the 2017 will develop beautifully in the cellar for at least 30 years. The only problem for customers may be keeping their hands off it for that long. The bright and generous fruit notes make it a very enjoyable youngster and it should retain those for a least the next 10 years.