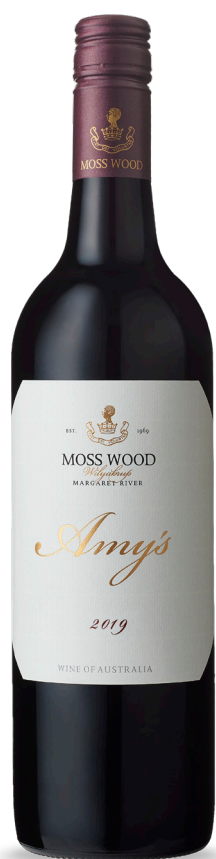




**MOSS WOOD**  
*Wilyabrup*  
MARGARET RIVER  
WESTERN AUSTRALIA

*Est'd  
1969*



## MOSS WOOD 2019 AMY'S

### VINTAGE NOTES

The 2018 calendar year saw a slightly above average rainfall of 1076mm. Unfortunately, much of this rain fell during the flowering period for the 4 varieties that make up the Amy's, and as such we observed a reduction in yields. The mild conditions during late 2018 and early 2019 meant that we were left to play the waiting game, with flavour ripening occurring quite slowly. This was not an issue, as the weather gods were on our side and we had just the one sizeable rain event (26mm) in March and so weren't under any pressure to pick the fruit before it was ready.

The Malbec was the first cab off the rank in mid-March, coming into the winery at a very respectable 13.8 Baume, albeit a little lighter in volume terms than we might have hoped for! The Glenmore Merlot followed a week later, and then the Cabernet Sauvignon (6th April) and Petit Verdot (10th April) reached maturity not too long after. Despite the smaller crops, we were extremely pleased with the condition in which the fruit arrived, free of disease and bird damage.

### PRODUCTION NOTES

As with all Moss Wood wines, the fruit was hand-harvested, hand-sorted, de-stemmed and as is our technique for Amy's, the must pumped into closed fermenters. Each batch was then inoculated for primary fermentation and pumped over three times per day to extract maximum colour and flavour. At the completion of fermentation, each batch was pressed into stainless steel tank to complete malolactic fermentation. Once malolactic fermentation had taken place, free Sulphur Dioxide levels were adjusted to protect the wine during ageing and it was then racked into 228-litre French oak barriques, none of which were new.

The 2019 Amy's remained in barrel for 16 months to achieve some oak complexity whilst still preserving its vibrant aromas and fruit depth. The final blend was assembled in stainless steel, and fining trials were conducted

#### Media Harvest Dates

Glenmore Cabernet Sauvignon - 06/04/2019  
Glenmore Merlot - 22/03/2019  
Glenmore Malbec - 15/03/2019  
Petit Verdot - 10/04/2019

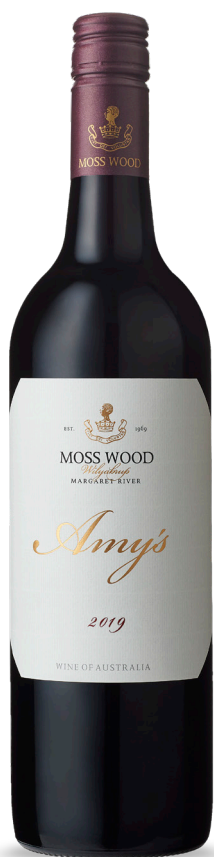
#### Median Harvest Ripeness

Glenmore Cabernet Sauvignon 13.5° Baume



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Glenmore Merlot  
12.8° Baume  
Glenmore Malbec  
13.8° Baume  
Glenmore Petit Verdot  
13.5° Baume

**Alcohol**  
14%

**Bottled**  
06/11/2020

**Released**  
01/03/2021

## MOSS WOOD 2019 AMY'S

to determine whether the wine benefited from the use of any fining agents to aid tannin balance. Our tastings determined that the wine was not improved by any of the fining agents and so it remained unfinned and was ready for cross-flow filtration. Once the wine had been filtered, it was bottled on the 6th November, 2020.

The final blend is Cabernet Sauvignon 75%, Merlot 13%, Malbec 7%, Petit Verdot 5%.

### TASTING NOTES

*Colour and condition:* Youthful, deep brick red.

*Nose:* Lifted fragrances on the nose with all the aromas of the varietal mix. Plum and white pepper from the Malbec, blackberry from Merlot, dark jube from the Petit Verdot, all backing up the classic Margaret River Cabernet Sauvignon statement of blueberry and red current. For the moment, all this vibrancy masks some nice chocolate and tarry complexity and no doubt this will reveal itself further over time.

*Palate:* The wine shows its Yallingup origins with bright blueberry fruit flavours being dominant at the start and then the finish is all about red currant, chocolate and liquorice. The weight is medium to full bodied and the tannins are firm but nicely complemented by the fruit making the wine a very enjoyable youngster.

### CELLARING NOTES

With the Amy's we endeavour to create a wine that is vibrant and approachable at a young age and we recommend early consumption to enjoy these characteristics. However, if you're so inclined, it will develop with age and will build increased complexity over 10 years.