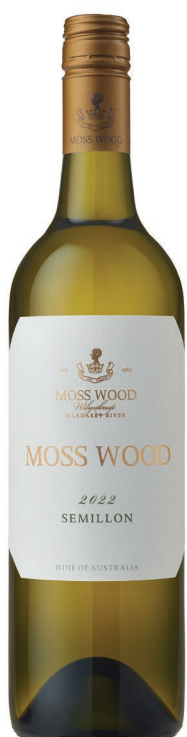




**MOSS WOOD**  
*Wilyabrup*  
**MARGARET RIVER**  
WESTERN AUSTRALIA

*Est'd  
1969*



**MOSS WOOD**  
**2022 SEMILLON**

**VINTAGE NOTES**

After the complicated stories of the 2021 Chardonnay and 2020 Pinot Noir, we are delighted (and relieved) to report the 2021/22 season was near-perfect. Conditions were warm and dry and we have to go back to 1983 for a similar year.

Mother Nature was in a relaxed mood for the entirety of the season. For example, calendar year 2021 is one of our wettest years on record, 44% above average and yet, just as the Semillon started flowering in mid-November, the rain stopped. Conditions remained dry and temperatures were warm, with only one day below 8°C.

Hot conditions prevailed right through the summer, including the hottest days since February 1985, when the mercury peaked at 40.2°C on 26th December 2021 and 40.1°C on 19th January 2022. In fact, across the full season, the Semillon enjoyed 118 hours above 33°C. We didn't lack for warmth!

With everything going in our favour, we had high hopes when we started picking on 19th March 2022 and we weren't disappointed. The ripeness came in at 13.5° Baume, slightly above the average of 12.8° and yields were a creditable 9.06 tonnes per hectare, a mere 6% down, not bad at all for a vineyard celebrating its 50th birthday this year.

Reflecting on the 1983 Moss Wood Semillon, that particular vintage expressed clear, ripe fruit aromas of ripe figs and excitingly for us, the 2022 vintage has big dollops of exactly the same thing. Given they were similarly warm years, this doesn't come as a surprise but it's still a thrill to see that intensity. To give some context to these comments and for those interested in a bit of history, the 1983 Moss Wood Semillon was our most successful white wine ever in the wine show system. At the 1983 Perth Royal Show it was awarded a Gold Medal and received the trophy for the Best Western Australian White Wine

**MEDIAN HARVEST DATE**  
19/03/2022

**HARVEST RIPENESS**  
13.5°Be

**YIELD**  
9.06 t/ha

**GROWING SEASON AVE TEMPERATURE**  
21.1°C

**NUMBER OF HOURS ACCRUED BETWEEN 18 AND 28°C**  
961

**NUMBER OF HOURS ABOVE 33°C**  
118

**DAYS ELAPSED BETWEEN FLOWERING AND HARVEST**  
113 days

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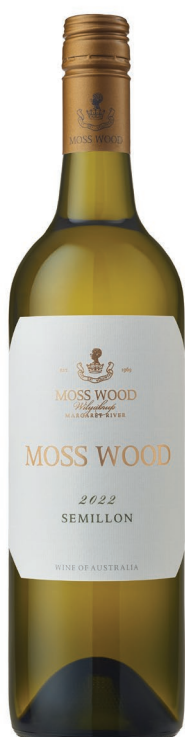


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in the show. This was donated by the Rural and Industries Bank and included a cash prize of \$500, no insignificant amount in those days. The owners of Moss Wood at the time, Bill and Sandra Pannell, very generously allowed one Keith Mugford to pocket the proceeds. It was quite a day!

**PRODUCTION NOTES**

The production steps were very much in line with our traditional recipe, apart from one small change. The fruit was hand-picked and delivered to the winery where it was hand-sorted and then whole-bunch pressed.

At this point, we introduced a new technique.

In the past, the pressed juice was clarified using cold settling, a process that uses enormous amounts of energy to chill the juice down and hold it at 10°C for several days. For 2022, we introduced flotation, where the solids are floated to the surface and the clear juice taken from underneath. The juice is held at 18°C and clarified in a few hours. The energy and time savings are huge, not to mention the juice proceeds quickly into primary fermentation, reducing the risk of oxidation.

After this, the must was inoculated for primary fermentation with multiple yeast strains and ferment temperatures were controlled to 18°C.

Just to be clear, the wine had no contact with wood, either for fermentation or for aging. It is made in the classic, fruit-dominant Australian style and was held only in stainless steel tanks.

Once the sugar level reached dryness, the wine was racked off gross lees, fined with bentonite for protein stability and then cold stabilised. It was sterile filtered and bottled on 7th July 2022. We always bottle the Semillon as quickly as we can to capture as much of its youthful fruit notes as possible.

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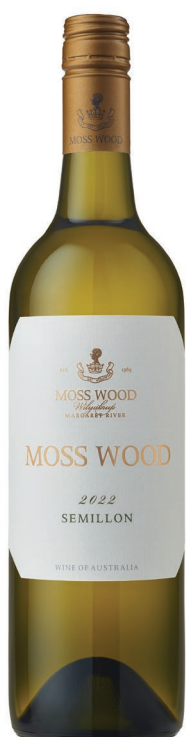


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**TASTING NOTES**

**Colour and condition:** Pale to medium straw hue, with green tints; bright condition.

**Nose:** bright, lifted aromas of ripe figs, some lemon and granny smith apple notes, with a touch of lanolin and mushroom in the background

**Palate:** The initial impression is one of generous, long fruit flavours, consisting on figs, apple and preserved lemon. There is good weight and length, with fresh acidity and some soft tannins on the finish

**Cellaring:** For those with the patience and the room in their wine fridges, or, better still, in their cellar, if you enjoy old Semillon, this will be a worthy addition and will repay long term aging. It will need at least 10 years to show bottle complexity in the form of some buttery and toasty notes but at least a further 10 years for them to become dominant. In the meantime, for those who enjoy the generous fruit notes of young white wines, it offers very good drinking in the meantime.

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