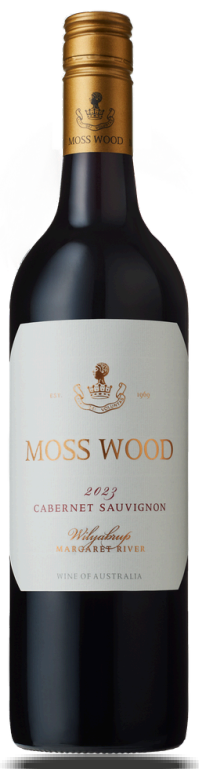




MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*



MOSS WOOD 2023 CABERNET SAUVIGNON

VINTAGE NOTES

The 2022–23 growing season in Wilyabrup began with above-average winter rainfall. During the calendar year of 2022, Moss Wood recorded 1114mm, approximately 10% above the long-term average of 1012mm. This ensured the soil entered spring with good water reserves, an important factor for our unirrigated vineyards.

From there, the season settled into relatively moderate conditions. The growing season average temperature was 19.9°C, slightly below the long-term mean of 20.1°C. However, the vines accumulated 1207 hours in the optimal ripening range between 18°C and 28°C, comfortably above the minimum 1100 hours required. At the same time, extreme heat concern was limited, with 48 hours recorded above 33°C, slightly below the average of 52 hours. Taken together, these conditions provided a steady environment for vine growth and fruit ripening.

Flowering conditions provide a useful explanation for the crop levels in 2023. Cabernet Franc was the first of the Cabernet varieties to begin, commencing on 10th November and finishing on 14th December. During this extended flowering period the vines experienced 26mm of rainfall, which likely disrupted fruit set to some degree. In the end Cabernet Franc produced 5.05 tonnes per hectare, approximately 11% below the long-term average.

Cabernet Sauvignon followed shortly afterwards, with flowering commencing on 20th November and finishing on 15th December. During this time rainfall was minimal, with only 9mm recorded, providing very favourable conditions for fruit set. This helps explain the strong crop, with Cabernet Sauvignon producing 8.61 tonnes per hectare, approximately 18% above the long-term average.

Petit Verdot commenced flowering on 23rd November and finished on 19th December, during which time just 8.4mm of rainfall was recorded. In theory these conditions should have produced a generous crop. However, Petit Verdot has never been one to follow expectations and in 2023 the variety once again chose its own path, producing 3.93 tonnes per hectare, around 22% below the long-term average.

Ripening proceeded steadily through late summer. Cabernet Franc was harvested first on 31st March, followed by Petit Verdot on 5th April and Cabernet Sauvignon on 9th April, 12 days later than the long-term mean.

HARVEST DATE

Cabernet Sauvignon – 9th April, 2023
Cabernet Franc – 31st March, 2023
Petit Verdot – 5th April, 2023

HARVEST RIPENESS

Cabernet Sauvignon – 13.0° Be
Cabernet Franc – 13.0° Be
Petit Verdot – 13.5° Be

YIELD

Cabernet Sauvignon – 8.61 t/ha
Cabernet Franc – 5.05 t/ha
Petit Verdot – 3.93 t/ha

WEATHER DATA

Growing Season Ave Temperature – 19.9°C
Number of hours accrued between 18° and 28°C – 1207
Number of hours above 33°C – 48

DAYS ELAPSED BETWEEN FLOWERING AND HARVEST

Cabernet Sauvignon – 122
Cabernet Franc – 123
Petit Verdot – 120

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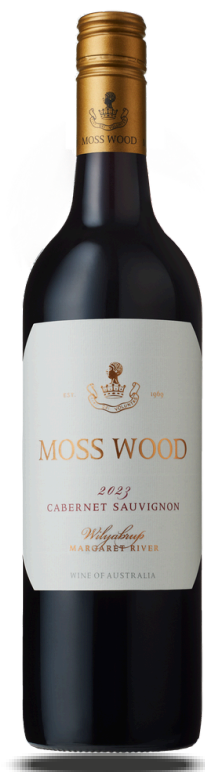
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Ripeness levels were consistent with the style we aim to achieve at Moss Wood, with Cabernet Sauvignon reaching 13.0° Baumé, Cabernet Franc 13.0° and Petit Verdot 13.5°. Cabernet Sauvignon took 122 days between flowering and harvest, slightly shorter than the long-term average but well within the normal range for the vineyard.

Overall, the 2023 season delivered fruit of excellent quality, with generous Cabernet Sauvignon yields and classic varietal character. The moderate temperatures and extended period of favourable ripening conditions produced fruit with balanced acidity, ripe tannins and excellent flavour development.

PRODUCTION NOTES

All fruit was hand harvested and delivered to the winery, where it was carefully sorted and destemmed.

Each parcel was fermented separately in small open fermenters and seeded with multiple yeast strains. Extraction of colour and flavour was achieved through hand plunging three times per day during fermentation. Time on skins ranged between 13 and 16 days, depending on tannin development and flavour balance.

After pressing, each batch completed malolactic fermentation in stainless steel before being racked to oak for maturation.

The wine was matured in 228 litre French oak barriques, of which 15% were new.

Following maturation, the individual batches were blended to produce the final wine:

- 92% Cabernet Sauvignon
- 4% Cabernet Franc
- 4% Petit Verdot

The wine was bottled on 5th November 2025.

BOTTLING

5th November, 2025

RELEASED

1st May, 2026

ALCOHOL

14%