



MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*



MOSS WOOD 2024 PINOT NOIR

More than 50 years after Pinot Noir was first planted at Moss Wood in 1973, we continue to work with the oldest Pinot Noir vines in Margaret River. The 2024 is our 48th release and marks the 47th consecutive vintage of the wine. That long history gives us a unique perspective on the variety, as we continue to learn from the vineyard and see how these old vines respond to the different conditions each season brings.

VINTAGE NOTES

The 2023/24 growing season was an early one for Pinot Noir, characterized by warm, dry conditions and a relatively quick progression from flowering to harvest. While the season was warmer than average, it was not dominated by prolonged periods of extreme heat. Instead, consistent warmth and very low rainfall provided favorable ripening conditions and kept disease pressure to a minimum.

Rainfall for the calendar year was 910mm, around 11% below the long-term average. More significant was just how dry the growing season became. From flowering through to harvest, only 20.4mm of rain was recorded. Our dry-grown vines have deep root systems developed over many decades and are well equipped to cope with these conditions, although with so little rainfall during the growing season, we suspect they experienced some degree of water stress as the season progressed.

Conditions during flowering were generally favorable. Just 10.8mm of rain fell during this crucial period, providing good conditions for flowering and fruit set was solid. Temperatures provided more of a challenge, with eight days below 8°C and a minimum of 2.3°C recorded right in the middle of flowering. Although there was no significant frost damage, these cold conditions may have had some impact on fruit set and contributed to the eventual yield.

Once flowering was complete, the warm and dry conditions saw ripening progress quickly. Pinot Noir completed its cycle in just 94 days from flowering to harvest, compared with the long-term average of 103 days. The average temperature over this period was 20.32°C, modestly above the long-term figure of 19.7°C. The vines accumulated 910 hours between 18–28°C, comfortably within the range we consider favorable for photosynthesis and ripening.

Importantly, the season was not dominated by excessive heat. There were 56 hours above 33°C, slightly above the long-term average but well below the hottest recent seasons. The story of 2024, therefore, was more one of consistent warmth than extreme heat.

MEDIAN HARVEST DATE

30th January, 2024

HARVEST RIPENESS

13.3°Be

YIELD

5.15 t/ha

RIPENING TIME FROM FLOWERING TO HARVEST

94 days

BOTTLING

3rd November, 2025

RELEASED

18th September, 2026

ALCOHOL

14%



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The median harvest date was 30th January, around three weeks earlier than average, with the fruit reaching 13.3° Baume. Despite the early timing, ripeness was slightly below the long-term average of 13.5° Baume, with the fruit reaching flavor maturity without excessive sugar accumulation.

Yield was 5.15 tons per hectare, around 16% below the long-term average of 6.1 t/ha. We believe vine age is now the major contributor to this gradual reduction in crop, with the exceptionally dry growing season and associated water stress likely providing an additional influence in 2024. The cold conditions during flowering may also have played a smaller role.

Overall, 2024 was an early, warm and dry season, but importantly not an excessively hot one. The moderate crop arrived at the winery in excellent condition, with good flavor concentration, freshness and balance.

PRODUCTION NOTES

All fruit was hand-picked and sorted before processing. Approximately 70% of the bunches were destemmed into small, open fermenters, with the remaining 30% included as whole bunches.

The must was chilled for a 48-hour cold soak before being allowed to warm naturally and seeded with multiple yeast strains for primary fermentation. Fermentation temperatures were controlled to a maximum of 32°C and each batch was hand-plunged three times per day. Each ferment was tasted regularly to monitor extraction and tannin balance before being pressed to stainless steel for completion of malolactic fermentation.

Once malolactic fermentation was complete, each batch was adjusted and racked to 228-litre French oak barriques, of which 17% were new. The wine remained in barrel for 18 months before being racked and blended in stainless steel. Fining trials were carried out but none improved the wine, so it remained unfinned. It was then cross-flow filtered, membrane filtered and bottled on 3rd November 2025.



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TASTING NOTES

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

Nose: Lifted and fragrant, with bright aromas of strawberry, red cherry and plum, together with rose petal and musky notes. The whole-bunch component adds an attractive spicy lift, with hints of clove and cinnamon sitting behind the fruit. As the wine opens, more complex earthy and mushroom notes emerge, with the French oak providing a subtle, toasty background.

Palate: The palate is medium-bodied, with generous strawberry and cherry fruit running through its full length. There is good concentration without heaviness, with fresh acidity providing lift and firm but well-balanced tannins giving the wine structure and length. Plum, spice and earthy notes build through the middle and back palate, while the oak remains restrained and well-integrated. The finish is long and composed, with the fruit, tannin and spice combining to give the wine excellent balance.

CELLARING

As is typical of Moss Wood Pinot Noir, the 2024 has generous fruit and good balance and can certainly be enjoyed as a youngster. However, underneath the bright fruit is the structure and complexity required for long-term cellaring.

Over the first decade, we expect the strawberry, cherry and plum characters to remain prominent while the tannins gradually soften. From around 10 years of age, the wine should begin to develop the bottle complexity typical of mature Pinot Noir, with the fruit joined increasingly by earthy, mushroom and savory notes.

For those with the patience and cellar space, full maturity should be reached at around 20 years of age, and we expect the wine to continue to drink well beyond that.