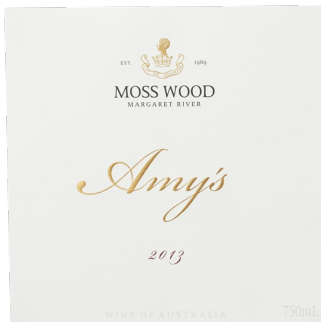




 mosswood.com.au

<http://www.mosswood.com.au/wines/amys/moss-wood-amys/2013-moss-wood-amys/>

2013 Moss Wood Amy's



Wine Facts

Harvested:	22/03/2013
	04/04/2013
Bottled:	08/10/2014
Released:	20/11/2014
Yield:	t/ha
Baume:	13.513.814.2
Alcohol:	14.00%
Vintage Rating:	xx/xx

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Tasting Notes

Colour and condition:

Very deep brick red hue; bright condition.

Nose:

Excellent combination of red and black fruits – red currants, mulberries, black berries and plums. Despite the presence of all this fruit there is a background of spice, leather and even musk.

Palate:

Straight away there is a spread of mulberry and blueberry fruit flavour, long round and generous, so much so that the tannins sit quietly underneath, waiting for the aging process to reveal them. The vintage was such that we didn't make very much of this wine but boy, it's a gem. The best we've made, by some margin.

Production Notes

Harvest Dates:

Cabernet Sauvignon – 4th April, 2013

Malbec – 4th April, 2013

Merlot – 22nd March, 2013

Harvest Ripeness:

Cabernet Sauvignon – 13.5° Baume

Malbec – 14.2° Baume

Merlot – 13.8° Baume

Each variety was destemmed and then pumped into closed stainless steel tank for fermentation. Extraction was pumping over, 3 times per day and skin contact was for an average time of 14 days. After pressing, each batch was allowed to settle on gross lees and was seeded for malolactic fermentation. Once this was completed, the wines were blended and then racked into wood in May 2013. All the barrels were 225 litres French oak, none of which was new.

After 16 months oak aging, in September 2014 all barrels were racked and blended in stainless steel and the wine was prepared for bottling. Fining trials were carried out and it was decided an egg white fining was beneficial in improving tannin balance.

Finally, the wine was sterile filtered and bottled on 8th October, 2014.

Cellaring Notes

For a company that makes two Cabernet Sauvignon wines for cellaring, it might make sense when we say that we prefer customers to see Amy's as a wine for early drinking. We specifically make to have early appeal. However, the 2013 is a classic and will certainly improve with 10 to 15 years cellaring – if you can keep your hands off it.

Licence class : Producer's License

Licence number: 6180045583

Name of licensee: Moss Wood Pty Ltd

Address and phone number of licensed premises : 926 Metricup Road, Wilyabrup WA ; +61 8 9755 6266

Notice:

It is an offence to sell or supply liquor to a person under 18 years of age or for a person under 18 years of age to purchase or attempt to purchase liquor from a licensed or regulated premises.

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