



MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

MOSS WOOD 2014 PINOT NOIR

TASTING NOTES

The wine has a medium to deep ruby hue and is in bright condition. On the nose, there are lifted fragrances of strawberry and strawberry jam; musky notes like quince jelly; cherry, plum, cinnamon, dried spice and sap; very soft oak notes in the background.

On the palate, bright strawberry and cherry flavours fill the mouth and sit over a balanced structure of lifted acidity and firm tannin. The mouthfeel is medium to full-bodied and the wine has intensity without heaviness. The tannins are supple and provide a good base for the flavours and body of the wine without impinging on the texture, avoiding drying or grittiness.

VINTAGE NOTES

Climate Data

Growing Season Ave Temperature – 20.44°C

Number of hours accrued between 18 and 28°C – 950

Number of hours above 33°C – 23

Days Elapsed Between Flowering and Harvest 101 days

It's hard to remember a better growing season for Pinot Noir than 2013/14. We had above average rainfall through the year but during the flowering period of 4 weeks that commenced at the end of October, 2013, there was no rain to speak of and temperatures remained moderate. The vines then enjoyed some 70mm of top up rain through to the end of December.

It's one of the quirks of viticulture that we can have had such good conditions and still end up with yield of 4.43 tonnes/hectare, down some 30%. In fact this was not really a surprise because the vineyard was still recovering from the hail damage inflicted in November 2012. If we're being honest, we're happier with low yields in Pinot Noir because experience tells us quality can suffer with bigger crops.

Perhaps the final point to make about the quality of the season can be seen in the climate data above. The Pinot Noir basked in a succession of beautiful sunny days, accumulating 950 hours of ripening time between 18 – 28°C, when 700 is adequate. Similarly, it experienced only 23 hours above 33°C, so there was definitely no heat stress, although we wouldn't like to see too much less than this. Vines actually benefit from higher temperatures and we think 30 – 40 hours is reliable for full flavour ripeness. Ripeness was slightly above average at 13.8 Baume and the harvest date was 8 days earlier than average on the 14th February, 2014.

There were no disease problems and the birds were kept at bay by the nets so we had clean, hand-picked fruit delivered to the winery to give us a flying start in the winemaking process.

PRODUCTION NOTES

There were 5 individual batches of Pinot Noir and all were destemmed into small, open fermenters and then hand plunged, 3 times per day, for extraction of colour and flavour. Fermentations proceeded at warmer temperatures around 28–30°C and were carried out by selected yeast strains.

After fermentation each batch was pressed and underwent malolactic fermentation in stainless steel. Upon completion it was then racked into 228 litre French oak barrels, 15% of which were new, where it stayed for 18 months. In September 2015 all barrels were racked and blended in stainless steel and the wine was assessed for balance. It was decided fining was not required. It was then sterile filtered and bottled on 14th October, 2015.

CELLARING NOTES

No doubt about it, with its appealing fruit notes, spiciness and balance, the wine is very enjoyable to drink now. However, we encourage those who have the space and the patience to give this wine long term cellaring. It will take at least 5 years for the secondary notes to evolve but at least 10 for them to play a major part in the wine. This means our minimum cellaring recommendation is for a decade, although full maturity will take at least 20 years. We say this with great confidence as our first vintage of this wine was 1977 and we try and enjoy the wines from the intervening vintages often.



VARIETY

100% Pinot Noir

YIELD

4.43 t/ha

ALCOHOL

14%

OAK MATURATION

18 months

HARVEST DATE

14/2/2014

HARVEST RIPENESS

13.8oBe

BOTTLED

4/10/2015

VINTAGE RATING

10/10

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