



# MOSS BROTHERS

## MARGARET RIVER



### ORGANIC

# Wild Garden

WILD GARDEN IS WHERE WE LET THE VINES BRING FORTH THEIR FRUIT ORGANICALLY. WITH MINIMAL INTERVENTION, THIS IS SUSTAINABILITY AT ITS STRONGEST. WHERE WE WORK WITH NATURE — NOT AGAINST IT — TO CELEBRATE OUR UNIQUE TERROIR AND MICROCLIMATES. IT'S US LIVING ON THE WILD SIDE.

## CHENIN BLANC / 2022



#### COLOUR

Bright straw with a green hue

#### NOSE

Lifted aromatics of pear drops and honeysuckle with a hint of vanilla

#### PALATE

Barrel maturation gives complexity and texture. Flavours of quince, pear, preserved lemon, and brioche are carried through to a long finish.

#### WINEMAKING

Harvested in the cool hours of early morning and delicately crushed and pressed upon receipt at the winery. Fermentation was conducted in a series of two- three-year-old French oak barriques and puncheons. After approximately nine months in oak the barrels were stirred, racked, and emptied.

#### FOOD PAIRING

Pad Thai or Peking duck

#### VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher than average summer temperatures in January and February assisted in ripening, but also resulted in bunch variation between each vine. Picking decisions were made by taste and only once ample ripeness had been achieved. As a result, this Chenin Blanc has fruit weight and intensity with bright natural acidity. A great food wine with lovely complexity and acidity that will enable age ability.

#### QUICK NOTES

VINTAGE	2022
WINEMAKER	RORY PARKS
GRAPE VARIETY	CHENIN BLANC
BOTTLED	NOV 2022
GROWING AREA	MARGARET RIVER
ALC %/VOL	13.5% V/V
TITRATABLE ACIDITY	7.11 G/L
PH	3.22
CELLAR POTENTIAL	DRINK NOW OR CELLAR 3-5 YRS
OAK MATURATION	FRENCH BARRIQUES 9 MONTHS

