



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.

CABERNET SAUVIGNON / 2021

COLOUR
Bright red

NOSE
Aromas of black fruits, plum, mint, and spice with undertones of dark chocolate

PALATE
Red fruits, mint, and dry herbs. The varietal flavour profile is balanced with dusty oak and fine tannins

WINEMAKING
Harvested in the cool hours of early morning. The fruit was delicately crushed to static fermenters. The wine was racked to French oak barriques to complete MLF. Once MLF the wine was racked and returned onto SO₂ where it matured until June 2022. The wine was blended into tank and gently filtered.

FOOD PAIRING
Lamb chops with rosemary and garlic

VINTAGE NOTES
A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The final wine shows great varietal expression with a medium body and lower alcohol level which helps lift the aromatics and softness of the wine.

QUICK NOTES

VINTAGE	2022
WINEMAKERS	RORY PARKS
GRAPE VARIETY	CABERNET SAUVIGNON
BOTTLED	NOV 2022
GROWING AREA	MARGARET RIVER
ALC %/VOL	13.5% V/V
TITRATABLE ACIDITY	5.43 G/L
PH	3.64
CELLAR POTENTIAL	3-5 YEARS
OAK	FRENCH
MATURATION	14 MONTHS





MOSS BROTHERS
MARGARET RIVER

ORGANIC
Wild Garden

