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1984

# MOSS BROTHERS

MARGARET RIVER

## FIDIUM

### SAUVIGNON BLANC MARGARET RIVER | 2019

#### COLOUR

Brilliant pale straw

#### NOSE

Lifted aromatics of honeysuckle, sweet pea, white peach with some doughy, nutty complex notes

#### PALATE

A vibrant sauvignon blanc with flavours of lemongrass, lime and bay leaf. The barrel fermentation adds brioche and macadamia flavours, along with a creamy texture. The racy acidity drives the wine through to a long, flavoursome finish.

#### WINEMAKING

The Sauvignon Blanc was picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 24 hours later the juice was racked, with some solids, to oak. The wine was wild fermented, the barrels kept in a cool-room where temps were maintained under 20°C. Post fermentation the wine was left on lees until the balance between oak, lees and fruit characters was achieved. The wine was then blended and bottled.

#### FOOD PAIRING

Homemade basil & macadamia pesto with pasta.

#### VINTAGE NOTES

The 2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

#### QUICK NOTES

VINTAGE / 2019

WINEMAKER / Kate Morgan

GRAPE VARIETY / 100% Sauvignon Blanc

BOTTLED / January 2020

GROWING AREA / Margaret River

Western Australia

ALC%/VOL / 12.5% v/v

TITRATABLE ACIDITY / 7.4g/l

PH / 3.3

CELLAR POTENTIAL / 6-8 years

OAK / French

MATURATION / 9 months

