



MOSS BROTHERS

CABERNET MERLOT

WESTERN AUSTRALIA | 2020

COLOUR

Deep red with a cherry red hue

NOSE

Lifted aromatics of red cherry, cassis, black tea & cardamon spice.

PALATE

A generous and dense palate with flavours of forest fruits, dark chocolate, bay leaf and biltong, with hints of dusty oak and a fine tannin structure leading to a long, savoury finish.

WINEMAKING

The Cabernet Sauvignon & Merlot were machine harvested separately then destemmed/crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Maceration was not extended to prevent over extraction of tannin. The wine was pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after 10 months maturation.

FOOD PAIRING

Braised lamb and root vegetables

VINTAGE NOTES

The 2020 Vintage was warm and dry, this created challenging conditions for canopy management and irrigation programs. The fruit for this wine is from a vineyard in the Geographic sub - region known for producing reds with great concentration. The result, a rich a flavoursome fruit driven style with soft tannins

QUICK NOTES

VINTAGE / 2020

WINEMAKERS / Kate Morgan

GRAPE VARIETY / Cabernet Merlot

BOTTLED / November 2021

GROWING AREA / Margaret River

ALC%/VOL / 14.5% v/v

TITRATABLE ACIDITY / 5.85 g/l

PH / 3.48

CELLAR POTENTIAL / 3-6 years

OAK / French

MATURATION / 12 months

