



## MOSS BROTHERS

### MERLOT

WESTERN AUSTRALIA | 2020

#### COLOUR

Garnet red with a red hue.

#### NOSE

Lifted red current, plum and blackberry aromatics are complimented by nuances of earthiness and spice.

#### PALATE

A fresh, plush and generous wine dominated by red fruits with seamless tannin leading to a long, juicy finish.

#### WINEMAKING

The 2020 Merlot was machine harvested 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 with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. Maceration was not extended due to the same reason. The wine was then 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 16 months maturation.

#### FOOD PAIRING

Perfect with marinated butterflied leg of lamb on the BBQ.

#### VINTAGE NOTES

The 2020 Vintage was warm and dry, this created challenging conditions for canopy management and irrigation programs. The fruit for this parcel is a blend from the Geographe and Great Southern. It shows lovely balance, with ripe fruit flavours, excellent varietal character and elegant tannins.

#### QUICK NOTES

VINTAGE / 2020

WINEMAKERS / Kate Morgan

GRAPE VARIETY / Merlot

BOTTLED / October 2021

GROWING AREA / Western Australia

ALC%/VOL / 14.5% v/v

TITRATABLE ACIDITY / 5.5g/l

PH / 3.62

CELLAR POTENTIAL / 4-6 years

OAK / French

MATURATION / 12 months

