



MOSS BROTHERS

MARGARET RIVER

MOSES ROCK

SHIRAZ

MARGARET RIVER | 2019

COLOUR

Dark deep ruby red

NOSE

Dense, dark fruits - plum & forest fruits, with lifted black pepper & anise spice.

PALATE

Good fruit concentration, balance and elegance. Juicy fresh acidity and gentle tannin profile. The palate finishes clean and fresh, with persistent length.

WINEMAKING

The fruit, was machine harvested and transported to the winery where it was destemmed and crushed into fermenters. Once inoculated, the ferments were pumped over twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to oak for malolactic fermentation allowing a soft integration of the grape and oak tannins. After 10 months maturation the wine was blended and then bottled.

FOOD PAIRING

Perfect with Venison Bourguignon

VINTAGE NOTES

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% Shiraz

BOTTLED / August 2020

GROWING AREA / Margaret River
Western Australia

ALC%/VOL / 14.3% v/v

TITRATABLE ACIDITY / 5.63 g/l

PH 3.5

CELLAR POTENTIAL / 3-5 years

OAK / French

MATURATION / 12 months

