

1984



# MOSES-ROCK

# SAUVIGNON BLANC MARGARET RIVER | 2023

**COLOUR** Pale green

**N O S E** Fresh aromas of passionfruit, citrus, and hints of cut grass

## PALATE

Generous flavours of tropical fruit and lime lead this wine through to a crisp, mineral finish.

#### WINEMAKING

Harvested in the cool hours of early morning, it was processed delicately upon arrival at the winery. 100% free-run juice, cold-settled, and rack-clean for fermentation with aromatic yeast strains at cool fermentation temperatures. A small portion was fermented in one- and two-year-old oak. After six months of light yeast fermentation, the wine was blended and ready to bottle.

#### FOOD PAIRING

Succulent pan-fried scallops or the refreshing burst of zest in freshly prepared ceviche

#### VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher-than-average summer temperatures in January and February assisted in ripening but also resulted in bunch variation between each vine. 80% of this wine comes from a northern Margaret River site, and 20% comes from a premium site in Karridale.

### QUICK NOTES

VINTAGE / 2023 WINEMAKERS / Rory Parks GRAPE VARIETY / Sauvignon Blanc BOTTLED / September 2023 GROWING AREA / Margaret River, Western Australia ALC%/VOL / 13.1% v/v STANDARD DRINKS / 7.7 CELLAR POTENTIAL /3-5 years OAK / N/A MATURATION / N/A

