



**MOSS BROTHERS**

**SAUVIGNON BLANC SEMILLON**

**WESTERN AUSTRALIA | 2023**

**COLOUR**

Pale straw

**NOSE**

Lifted aromas of passionfruit and lemongrass

**PALATE**

Juicy flavours of white peach, guava, and pear fill the palate, which is balanced by a fresh citrus acidity leading to a long, vibrant finish.

**WINEMAKING**

Harvested at optimum ripeness in the cool hours of early morning, transported directly to winery for delicate processing. Cool temperature-controlled fermentation with aromatic yeast strains. Matured on light yeast lees for six months. Minimal fining agents are used.

**FOOD PAIRING**

Thai green curry infused with the vibrant flavours of spring vegetables

**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.

**QUICK NOTES**

VINTAGE / 2023

WINEMAKERS / Rory Parks

GRAPE VARIETY / Sauvignon Blanc 70%, Semillon 30%

BOTTLED / September 2023

GROWING AREA / Western Australia

ALC%/VOL / 13.0 % v/v

STANDARD DRINKS / 7.7

CELLAR POTENTIAL / drink now but cellar for 3 to 5 years

OAK / n/a

MATURATION / Stainless on light yeast lees for 6 months

