

ESTD



1984

MOSS BROTHERS

MARGARET RIVER

FIDIUM

CABERNET SAUVIGNON
MARGARET RIVER | 2021

COLOUR
Deep red

NOSE
Lifted aromas of plum, dried bay leaf, spices, and cedar oak

PALATE
Ripe fruit profile; black current and plum. Tight tannin structure with a long flavoursome finish

WINEMAKING
The fruit was selective harvested in the cool hours of early morning. Upon receipt at the winery the fruit was delicately crushed to static fermenters with many whole berries still intact. Inoculated with a cultured yeast. Pump overs twice daily for aeration, extraction of colour, flavour, and tannins. A portion of the wine was left on skins post fermentation to soften tannins and build structure. Post pressing the wine was racked to French oak barriques to complete MLF. Once MLF dry the wine was racked and returned onto SO₂ where it matured gracefully until December 2022 before individual barrels were selected by taste for the final blend.

FOOD PAIRING
Greek style grass-fed lamb shanks or twelve-hour BBQ beef brisket

VINTAGE NOTES
A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The super low yields of our premium vineyards ensured the fruit was concentrated and achieved ripeness. Final blend is a combination of Houghton's Clone and 337 to create wine with excellent varietal character and tannin structure for age ability.

QUICK NOTES

VINTAGE / 2021

WINEMAKERS / Rory Parks

GRAPE VARIETY / Cabernet Sauvignon

BOTTLED / December 2022

GROWING AREA / Margaret River

ALC%/VOL / 14.5 % v/v

TITRATABLE ACIDITY / 6.22 g/l

PH 3.56

CELLAR POTENTIAL / Drink now or cellar for 5 - 10 years

OAK / 30% new, Taransaud and Sylvain Grand Selection

MATURATION / 15 - 18 months

