

ESTD



1984

# MOSS BROTHERS

## MARGARET RIVER

### FIDIUM

#### SHIRAZ

MARGARET RIVER | 2022

#### COLOUR

Deep ruby red with a violet hue

#### NOSE

Choc-cherry with a hit of baking spice dominates the nose.

#### PALATE

Generous and complex, toasty oak frames bright fruit on the palate, and firm tannins drive the wine to a long lingering finish.

#### WINEMAKING

The fruit was selective harvested and pumped to the fermenter with many whole berries intact. The cool temperature of the fruit allowed a slow start to fermentation. Once inoculated, the ferments were pumped over and plunged twice a day, and the temperature was held around 25°C to prevent over-extraction of tannins locked in the skins. The wine was then transferred to the barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the desired amount of barrel maturation, the wine was fined and then bottled.

#### FOOD PAIRING

Mexican slow cooked pulled pork served with fresh homemade tortillas

#### 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. This shiraz is from an early ripening Wilyabrup block that always achieves great flavour density and ripe tannin structure.

#### QUICK NOTES

VINTAGE / 2022

WINEMAKERS / Rory Parks

GRAPE VARIETY / 100% Shiraz

BOTTLED / August 2022

GROWING AREA / Margaret River, Western Australia

ALC%/VOL / 14.50% v/v

STANDARD DRINKS / 8.9

CELLAR POTENTIAL / Drink now or cellar for 5-8 years

OAK / 20% new French

MATURATION / 15 months

