



MOSS BROTHERS

MARGARET RIVER

MOSES ROCK



CHENIN BLANC MARGARET RIVER | 2023

COLOUR
Pale lemon with a green hue

NOSE
Lemon, lime, and honeysuckle with layers of spice

PALATE
Preserved lemon and tropical fruit with hints of almond is supported with fresh natural acidity.

WINEMAKING
Harvested in the cool hours of early morning and gently crushed/pressed at the winery upon receipt. The juice was settled and racked to a tank with a percentage of solids introduced for fermentation. Inoculation with an aromatic yet complex yeast strain and cool fermentation temperatures. Fermentation in a combination of stainless steel and French oak barriques. Post-fermentation regular batonage to build flavour. After six months of maturation, the wine was blended lightly fined and filtered in preparation for the bottle.

FOOD PAIRING
Roast pork with spiced roast apples

VINTAGE NOTES
A slightly longer than normal vintage but very fulfilling. Peak dry weather conditions with the absence of any significant climatic events or disease pressure created conditions for a mild season, ideal for gentle, consistent ripening across all varieties.

QUICK NOTES

VINTAGE / 2023
WINEMAKERS / Rory Parks
GRAPE VARIETY / Chenin Blanc
BOTTLED / June 2023
GROWING AREA / Margaret River Western Australia
ALC%/VOL / 13.0% v/v
STANDARD DRINKS/ 7.7
CELLAR POTENTIAL / Drink now or cellar for up to 5 years
OAK / French
MATURATION / 6 months

