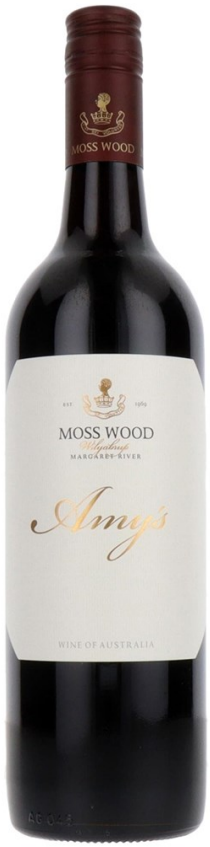


Moss Wood

This generous, fruit-driven red blend is designed for early enjoyment, offering charm, depth, and structure in a modern Australian style.

MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA



Alcohol :14,00 %

Composition: 63% Cabernet Sauvignon, 23% Merlot, 7% Malbec, 7% Petit Verdot

Amy's 2022

Margaret River, Australia

Region and Vineyards

Produced from vineyards in **Margaret River**, one of Australia's most acclaimed regions for Bordeaux blends, Moss Wood Amy's benefits from a maritime climate and gravelly soils ideally suited to Cabernet varieties. The 2022 growing season provided a balanced ripening window, allowing for full development of varietal character while maintaining freshness and structure. The fruit was hand-harvested with optimal ripeness at **13.5° Baumé**, indicating both richness and natural acidity.

Winemaking

The blend is composed of **63% Cabernet Sauvignon**, **23% Merlot**, **7% Malbec**, and **7% Petit Verdot**. After hand-picking and sorting, the fruit underwent fermentation in **stainless steel closed fermenters**, with regular pump-overs to extract color and flavor. The wine was pressed and then matured in **228-litre French oak barriques** for **18 months**, none of which were new, to preserve fruit purity. Malolactic fermentation took place in barrel, and following blending and analysis, the wine was bottled without fining, preserving its natural structure.

Tasting Notes

- **Color**: Deep brick red, bright and youthful.
- **Aroma**: Expressive and aromatic, with prominent **cherry chocolate, blueberry, blackberry**, and **rose petal**. Underlying notes of **cedar, tar**, and **toasted oak** lend complexity.
- **Palate**: Lively and generous, led by **blueberry and redcurrant** flavors. The palate has a **medium to full body**, firm yet polished tannins, and well-integrated acidity. The oak imparts a subtle texture without overshadowing the vibrant fruit core. The wine is **bright, textured, and accessible**, perfect for early drinking.

Did you know?

Moss Wood Amy's is named after **Amy Mugford**, granddaughter of Moss Wood founders Bill and Sandra Pannell. The wine was created to offer a fresh, fruit-forward style that reflects the next generation of Moss Wood—both in family and in winemaking philosophy.

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

Amy's 2022

Wine Pairing Ideas

- **Beef burgers with caramelized onions**: Matches the wine's fruit-forward core and rounded tannins.
- **Roast pork with apple compote**: Highlights the red fruit notes and complements the medium-bodied style.
- **Grilled portobello mushrooms**: A fine match for the earthy undertones and toasty oak.
- **Soft-ripened cheeses**: Brie or Camembert enhances the wine's supple texture and floral aromatics.