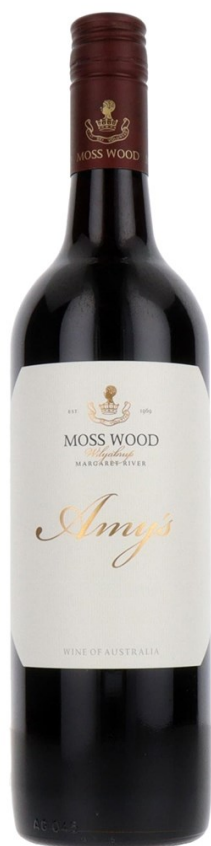




# Moss Wood

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



## 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.

Alcohol :14,00 %

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



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## Amy's 2022

### Wine Pairing Ideas

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- **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.



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