



# Moss Wood

The 2022 Chardonnay from Moss Wood is a luminous and layered white wine that beautifully balances richness and freshness, embodying the house style of elegance with texture.



Alcohol :14,00 %

Composition: 100% Chardonnay

## Chardonnay 2022

Margaret River, Australia

### Region and Vineyards

Moss Wood's vineyards are located in **Wilyabrup**, at the northern end of **Margaret River**, a region internationally renowned for its Chardonnays. The 2021–2022 growing season was unusual: the estate experienced its **wettest year since 1979**, followed by an almost completely **dry and warm summer**. Though flowering started late, the growing season allowed for a **121-day ripening period**, longer than average, encouraging full flavour development.

Yields were modest, with **5.96 tonnes per hectare**, around 11% below expectations. Despite early heat spikes around Christmas, the second half of the season brought mild and stable conditions that allowed for even, unrushed ripening, culminating in harvest on **10 March 2022** at **13.2° Baumé**.

### Winemaking

After **hand-picking and whole-bunch pressing**, the juice was clarified in stainless steel before fermentation with selected yeast strains. Halfway through fermentation, the juice was transferred to **French oak barriques (54% new)** to complete primary fermentation at controlled temperatures.

The wine underwent **full malolactic fermentation** and spent **16 months in barrel**, adding richness and creamy texture. Post-aging, the wine was racked, deemed optimal without fining, then **sterile filtered and bottled** on **4 July 2023**.

### Tasting Notes

- **Color:** Medium straw with green reflections; bright and luminous.
- **Aroma:** Classic Moss Wood aromatic complexity—**peach, white nectarine, lime, rockmelon, and malt biscuit**, wrapped in nuances of **roast cashew, mineral notes, clove spice, caramel, and butter**.
- **Palate:** Rich yet vibrant, showcasing **grapefruit, melon, peach, and butterscotch** layered over fresh acidity and a **full-bodied, unctuous** texture. Clean, firm tannins add definition, and the wine finishes with a lift of **toasty, spicy oak**.



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## Did you know?

The 2022 vintage is described by the estate as stylistically closest to the 1983 Moss Wood Chardonnay—a wine that also emerged from a season of climatic contrasts. Despite the warmth, the wine retained balance and freshness thanks to precise viticulture and long ripening.

## Wine Pairing Ideas

- **Pan-seared scallops with lemon beurre blanc:** Enhances the wine's citrus, creamy notes, and natural acidity.
- **Roast chicken with thyme and garlic:** Matches the rich mid-palate and spicy oak finish.
- **Lobster with butter sauce:** A classic pairing that amplifies the wine's texture and nutty tones.
- **Brie or triple-cream cheeses:** Highlights the lush fruit and butterscotch elements.



### Robert Parker (RP) : 94 Points (2022)

*The 2022 Chardonnay leads with a nose redolent of white chocolate praline, roasted/salted/crushed cashews, orange oil, vanilla pod and wafer. In the mouth, the phenolics serve to almost balance the opulent fruit; this is a huge, pillowy wine of substance and volume. It tastes the way custard cooking on the stove smells, warming, soft and rich. The combination of a warm season, with the opulence of the Moss Wood Chardonnay style, has produced a wine of ample, capacious, billowing flavor. 14% alcohol, sealed under screw cap.*

