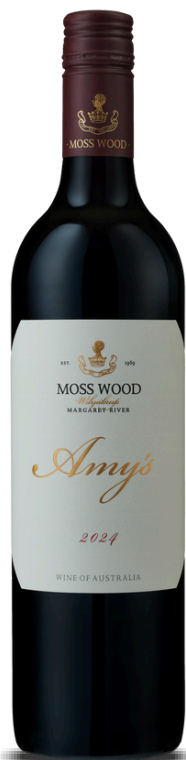




MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*



MOSS WOOD 2024 AMY'S

VINTAGE NOTES

The 2023/24 season was warm, dry and early - the warmest growing season in Margaret River since 2007. Conditions remained warm and dry from spring through to harvest, setting the scene for small crops and excellent ripeness. For many, it brought back memories of the mid-nineties, in particular 1995, when similar years produced wines of richness and structure.

Flowering took place under clear skies and warm temperatures, and from that point rainfall was minimal. Only 10mm fell from flowering through to harvest, leading to smaller bunches and reduced yields, but the fruit ripened evenly and remained in perfect condition. Cabernet Sauvignon and its blending varieties all reached full flavour ripeness at moderate sugar levels, delivering bright fruit and balanced tannins. The median harvest date for the Amy's was 28th February, several weeks earlier than usual, with fruit picked at 13.1° Baume.

PRODUCTION NOTES

The fruit was hand-picked and delivered to the winery, where it was hand-sorted and destemmed. The must was then pumped into stainless steel closed fermenters and inoculated for primary fermentation. Pump-overs were conducted three times per day to enhance colour and flavour extraction. After 14 days on skins, the wine was pressed, and both primary and malolactic fermentation were completed in stainless steel tanks.

Following fermentation, the wine was racked to 228 L French oak barriques, none of which were new, and matured for a total of 16 months. In August 2025, the barrels were racked and blended in stainless steel. Fining trials were conducted to assess tannin balance, and the wine was found to require no fining. The 2024 Moss Wood Amy's was then sterile filtered and bottled on 1 September 2025.

MEDIAN HARVEST DATE

28/02/2024

HARVEST RIPENESS

13.1°Be

BLEND

72% Cabernet Sauvignon

11% Merlot

8% Malbec

9% Petit Verdot

ALCOHOL

14.0%

BOTTLING DATE

01/09/2025

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MossWoodWinery

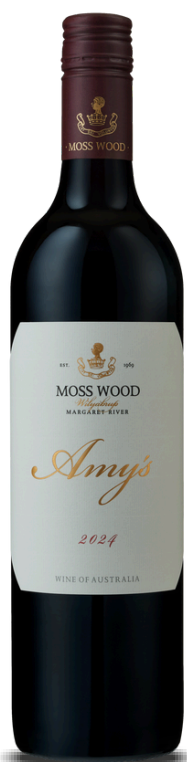
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TASTING NOTES

Colour and Condition: Deep brick red; bright condition.

Nose: Lifted and perfumed, showing ripe blackcurrant, blueberry and plum, supported by hints of violet, red liquorice and dark chocolate. Subtle cedar, spice and tarry undertones provide depth and complexity.

Palate: The palate carries generous berry and plum flavours with a rich, medium-full body. Fine, firm tannins sit neatly behind the fruit, giving length and balance, while a fresh acid line provides definition. The warm season's concentration is evident in the wine's density and depth, yet it retains the hallmark approachability that defines Amy's.

CELLARING

Enjoyable now for its youthful vibrancy, yet will develop additional complexity with 8 to 10 years of careful cellaring.

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