

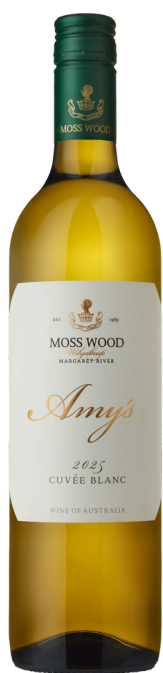


MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*

MOSS WOOD 2025 AMY'S CUVÉE BLANC



The Moss Wood 2025 Amy's Cuvée Blanc is a new addition to the Moss Wood portfolio. Semillon with a touch of Sauvignon Blanc, it's bright and vibrant, with barrel fermentation adding texture and complexity. Approachable and expressive in its youth, this wine is made to enjoy now for its lively fruit and freshness.

VINTAGE NOTES

The 2025 growing season will be remembered as one of balance and consistency, reminiscent of 1996, 2005 and 2023. Conditions were mild to warm, with steady ripening across all varieties, producing wines of above-average quality and strong varietal character.

Sauvignon Blanc was harvested on 5th March with yields down significantly at 7.76 tonnes per hectare. While the variety proved less productive in 2025, the fruit was highly concentrated, delivering a wine with bright intensity, showing classic gooseberry and tropical fruit notes.

Semillon followed on 12th March, almost exactly on the long-term average timing. Crops were modest at 6.28 tonnes per hectare, around 30% down, but quality was excellent. True to form, the variety ripened evenly and produced wines with lifted aromatics and freshness.

Together, these parcels have combined to produce a lively, fragrant Amy's Cuvée Blanc of great concentration and balance.

MEDIAN HARVEST DATE

8th March, 2025

HARVEST RIPENESS

13.3°Be

BLEND

91% Semillon
9% Sauvignon Blanc

BOTTLING

1st July, 2025

ALCOHOL

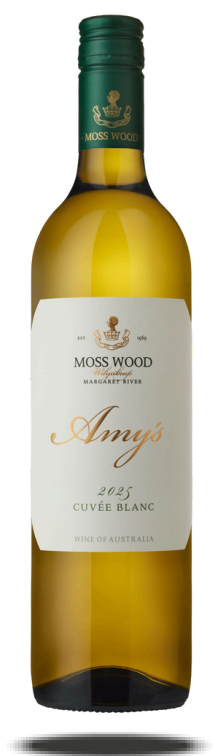
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PRODUCTION NOTES

Both the Semillon and Sauvignon Blanc were hand-picked and delivered to the winery, where they underwent identical vinification. After hand-sorting, the fruit was whole-bunch pressed and the juice clarified by flotation. Fermentation was initiated in stainless steel tanks using a selection of yeast strains, with temperatures carefully controlled and not exceeding 20°C.

At approximately the halfway point of fermentation, the wines were transferred to 225-litre French oak barriques to complete alcoholic fermentation. Upon completion, the wine was treated with sulphur dioxide was added for protection, and returned to barrel for maturation. They remained in oak until 9 June 2025, spending a total of three months in barrique before final blending in stainless steel.

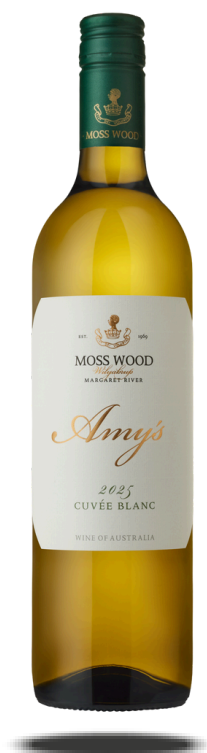
Fining trials were conducted to refine tannin balance, with the final blend treated with isinglass, then bentonite for protein stability. The wine underwent cold stabilisation and sterile filtration before bottling on 1 July 2025.



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TASTING NOTES

Colour and condition: Pale to medium straw; bright, clear condition

Nose: Lifted and fragrant, with lemon zest, grapefruit and ripe pear at the forefront, layered with tropical hints of guava and passionfruit. Subtle notes of fresh-cut hay, flint and delicate vanilla from the short oak maturation add complexity.

Palate: Crisp and structured, showing generous flavours of citrus and stone fruit alongside gentle tropical notes. Bright acidity provides freshness and length, while creamy texture from barrel fermentation adds weight through the mid-palate. A savoury, lightly nutty oak nuance lingers on the finish, bringing balance and complexity.

CELLARING

Best enjoyed within the first 5 years for its freshness, vibrancy and youthful fruit expression. After this point, the wine will develop some bottle bouquet, with the citrus and tropical notes evolving into richer honeyed, toasty and lanolin characters, offering a more complex, mature drinking experience.