



MOSS BROTHERS

MARGARET RIVER

MOSES ROCK

CHARDONNAY
MARGARET RIVER | 2022

COLOUR

Pale straw.

NOSE

Aromatics of Meyer lemon and stone fruit.

PALATE

The wine has a generous fruit profile and hints of oak. Tamed by fine acid, the rich mouthfeel leads to a long finish.

WINEMAKING

Harvested in the cool hours of early morning and gently crushed/pressed at the winery upon receipt. The juice was settled and racked to tank with a high percentage of solids for fermentation. Inoculation with an aromatic yet complex yeast strain and cool fermentation temperatures. Fermentation in a combination of stainless steel and French oak barriques. Post fermentation regular batonage to build flavour. After six months maturation the wine was blended and lightly fined and filtered in preparation for bottle.

FOOD PAIRING

Butter roasted crayfish with native greens.

VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher than average summer temperatures in January and February assisted in ripening but also resulted in bunch variation between each vine. The fruit for this parcel showed excellent varietal flavour and concentration along with high natural acidity. The resultant wine has intensity and texture with bright natural acidity.

QUICK NOTES

VINTAGE / 2022

WINEMAKERS / Rory Parks

GRAPE VARIETY / Chardonnay

BOTTLED / August 2022

GROWING AREA / Margaret River

Western Australia

ALC%/VOL / 13 % v/v

TITRATABLE ACIDITY / 7.25 g/l

PH / 3.39

CELLAR POTENTIAL / Drink now or cellar for up to 5 years

OAK / French

MATURATION / 6 months

