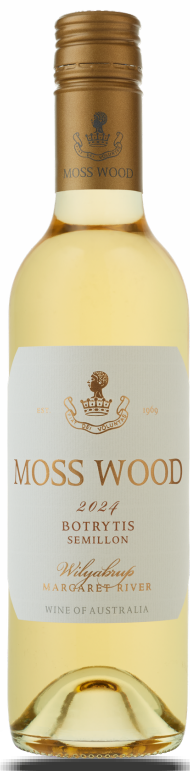




MOSS WOOD

Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

*Est'd
1969*



MOSS WOOD 2024 SEMILLON BOTRYTIS

VINTAGE NOTES

The 2024 season at Moss Wood was characterised by generally warm and dry conditions, allowing for steady ripening and consistent flavour development across all varieties. Late summer and early autumn remained favourable, with only intermittent rainfall, enabling careful monitoring of fruit condition.

The development of botrytis requires a specific sequence of weather conditions, combining periods of humidity with subsequent dry weather. In 2024, these conditions occurred on the Moss Wood vineyard, allowing a small parcel of Semillon fruit to develop a suitable level of noble rot.

Harvest timing was determined by the progression of botrytis and the accumulation of sugar and flavour in the fruit. The grapes were picked once the desired balance had been achieved. As expected for this style, yields were low at 2.8 tonnes per hectare, but the resulting fruit showed good concentration and flavour.

This is the first time Botrytis Semillon has been produced from the Moss Wood vineyard, with all previous vintages sourced from Ribbon Vale. The 2024 therefore represents a different expression of the wine.

MEDIAN HARVEST DATE

27th May, 2024

HARVEST RIPENESS

20.3° Be

YIELD

2.8 t/ha

BOTTLING

4th August, 2024

ALCOHOL

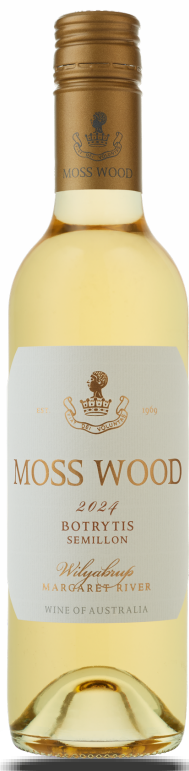
12%



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PRODUCTION NOTES

The fruit was hand-picked and whole-bunch pressed, with the juice transferred directly to barrel for fermentation.

Fermentation was carried out stainless steel tank in order to control temperature and took place over a period of 18 days. At the completion of fermentation, the wine was then transferred to seasoned French oak for 14 months maturation. This contributes to the development of palate weight and integration, while preserving freshness through the vibrant palate and aromatic characters of the Semillon.

The wine was then blended, cold stabilized and filtered before being bottled on the 4th August, 2024.

TASTING NOTES

Colour and Condition: Medium gold, bright condition.

Nose: Lifted aromas of citrus peel, marmalade and dried apricot, with secondary notes of honey and preserved fruit. Botrytis characters are present but remain in balance with the primary fruit.

Palate: The palate is full and sweet, with concentrated fruit flavours supported by fresh acidity. There is good weight through the mid-palate, with flavours of dried apricot, citrus and honey. The finish is clean and well defined, with no excessive heaviness.

CELLARING

The 2024 Botrytis Semillon is approachable now, with its generous fruit and sweetness already well integrated. However, the concentration of flavour and natural acidity will support further development in bottle.

Over the medium term (10-15 years), the wine will gain additional honeyed and toasty complexity, with greater integration and depth. It will reward careful cellaring for those who prefer more developed bottle-aged characters.

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