

MOSS WOOD Cabernet Sauvignon 2013

LCBO #390328, \$110.00/btl, 14%abv

Margaret River, Australia

Tasting Notes

Colour and condition are deep, brick-red hue in bright condition. Classic, bright mulberry, cassis & plum fruit notes, sitting over the generous complexity of cedar, leather, chocolate & tar.

The structure is firm, with bright acidity and long, round tannins, that provide good concentration and texture but allow a finish that isn't gritty or drying, more powdery and pencil shavings.

Drinking well now but recommend 10-15yrs cellaring time.

93% Cabernet Sauvignon, 4% Cabernet Franc, 3% Petit Verdot

Food Pairing – As with great Cabernets this will pair well with savoury meat dishes with a little fat content, like marbelled steaks, a Florentine style is perfect. Also older, hard cheeses as well as the signature Stilton.

A powerful, full-bodied cabernet that still manages to achieve finesse thanks to the perfect balance of fruit, oak and tannins. An autocratic portrait of cabernet. Drink to 2043. James Halliday 97pts

