

5 STAR WINERY
HALLIDAY'S WINE COMPANION 2017

".. finely boned texture and structure.." James Halliday

".. a beautifully expressed palate.. brilliantly integrated and approachable.." Wine Orbit



MOPPITY *Vineyards*

Cato Hilltops Sangiovese 2016

Varieties:	Sangiovese
Region:	Hilltops NSW
About:	Sangiovese is well suited to our elevation of 600m. It enjoys a long growing season, warm days and cool nights. As a trial, we grafted half a hectare over to Sangiovese in 2014. Just like the Tempranillo it has performed beyond our expectations.
Vintage:	In 2016, we had an easy, moderate, dry year with a warm finish. Fruit ripened gently and evenly achieving excellent flavour development. There was zero disease pressure.
Winemaking & Viticulture:	Sangiovese clones were grafted onto 20yr old Riesling rootstocks in 2014. The fruit was cold soaked pre-fermentation and matured in 2-3 year old French oak barrels for 12 months.
Awards & Reviews:	93 points – James Halliday 93 points – Sam Kim, Wine Orbit 93 points – Wine Showcase Magazine

TASTING NOTES

Colour:	Illuminating, bright red.
Nose:	The wine has a vibrant and enchanting nose of red fruits and floral spice.
Palate:	The structure is superb with fine chewy tannins meshing with raspberries, cherries and spice. It has the hallmark characters of Moppity; great depth, refined savoury notes and a seamless-ness.
Alcohol:	14%