

5 STAR WINERY
HALLIDAY'S WINE COMPANION 2017



MOPPITY *Vineyards*

Moppity Vineyards Escalier Hilltops Shiraz 2014

Varieties:	Shiraz (98%) Viognier (2%)
Region:	Hilltops NSW
Awards:	GOLD – Great Australian Shiraz Challenge 2017 GOLD – Rutherglen Wine Show 2016 GOLD – National Cool Climate Wine Show 2016 GOLD – National Single Vineyard Wine Show 2015 GOLD – Royal Melbourne Wine Awards 2015 GOLD – NSW Wine Awards 2015 GOLD – Wine Showcase Magazine 2018 96 pts – James Halliday
Winemaking notes:	Sourced from block 8, 35% Whole bunch, cold soaked 3 days pre-ferment, temperature controlled ferment over 14 days, Shiraz co-fermented with Viognier, barrel aged in new and used French puncheons for 14 months.
TASTING NOTES	
Colour:	Deep, dark purple
Nose:	A really intense nose. Inky dark purple fruits, spice, black olives and perfumed floral notes.
Palate:	An intense wine with typical Moppity seamless-ness. Possessing an abundance of fruit; redcurrants, plums and mulberries. Complex and richly layered with notes of Asian spice, graphite and bitter dark chocolate. Vibrant and silky with a power packed finish.
Alcohol:	13.9%

