"Total fusion and perfect balance.." **James Halliday**

JR ANION 20







Moppity Vineyards Reserve Hilltops Shiraz 2015

Varieties:	Shiraz (97%) Viognier (3%)
Region:	Hilltops NSW
Winemaking notes:	14 days fermentation, 35% whole bunches, Shiraz co- fermented with Viognier, barrel aged in new and used French puncheons for 12 months
Awards:	97 points, James Halliday 2 x Trophies 9 x Gold Medals
TASTING NOTES	
Colour:	Bright purple/dark red
Nose:	Vibrantly aromatic with a heady perfume of exotic floral notes and briary red berry fruits.
Palate:	This wine exhibits traits of Northern Rhone, with its elegance, refinement, bright perfumed fragrance and savoury complexity. The concentrated palate unfolds to reveal an array of red forest fruits, spice and well integrated oak.
Comments:	This wine has set the benchmark for the Hilltops region, striking the perfect balance between warm climate richness and cool climate elegance.
Alcohol:	13.9%

