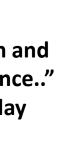
"Total fusion and perfect balance.." **James Halliday**





Moppity Vineyards Reserve Hilltops Shiraz 2017

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
TASTING NOTES	
Colour:	Bright purple/dark red
Nose:	Fragrant and bright with upfront red fruits, notes of potpourri and a touch of cedar.
Palate:	Youthful and vibrant with seamless, juicy dark berries. Richly layered with a flavour packed combination of blackcurrants, black olives, graphite, Asian spice, blue berries and cocoa notes. The finish is supple and smooth.
Comments:	This wine has set the benchmark for the Hilltops region, striking the perfect balance between warm climate richness and cool climate elegance.
Alcohol:	14%

