

'splendidly complex... powerful and elegant... fleshy and silky, backed by fine, chalky tannins..' Wine Orbit





Moppity Vineyards Reserve Cabernet Sauvignon 2016

Varieties:	Cabernet Sauvignon
Region:	Hilltops NSW; Moppity Vineyard at 600m (highest elevation in the region).
Awards:	96pts, Sam Kim – Wine Orbit 95pts, James Halliday - Wine Companion TROPHY – Best Cabernet; NSW Wine Awards 2018 GOLD – Riverina Wine Show 2018 GOLD – Hilltops Wine Show 2018 GOLD – NSW Small Winemakers Wine Show 2017 GOLD – NSW Wine Awards 2018 GOLD – Wine Showcase Magazine 2018
Viticultural:	Shoot thinned, leaf thinned and crop reduced to 1.5 tonnes per acre. Hand picked grapes were selected from our best 2 parcels of estate grown fruit.
Winemaking:	16 day cool fermentation on skins, barrel aged in the finest new and used French barriques for 14 months. Multiple rackings to clarify and aerate
TASTING NOTES	
Colour:	Deep, dense purple/dark red
Nose:	A lovely bouquet of bold black fruits; dark plum and violets, lifted subtle spice, cigar and cedar.
Palate:	The palate is powerful yet seamless with liquid cassis floating on top of layers of black fruits, spice, graphite and fine oaky notes. The supple tannins & acid line give structure and longevity to the wine.
Comments:	Our Reserve wines are typically sourced from the old, gnarly vines planted in 1973.
Alcohol:	14.5%

