





Moppity Vineyards Estate Hilltops Shiraz 2019

Varieties:	Shiraz (98%) & Viognier (2%)
Region:	Hilltops NSW
Winemaking notes:	Cold soaked pre-ferment, 14 day co-fermentation with 2% Viognier, barrel aged in new and used French puncheons and barriques for 12 months
TASTING NOTES	
Colour:	Deep, dark purple/red
Nose:	Aromatic, perfumed, spicy with sweet dark berry and plum nuances
Palate:	Bright, medium bodied palate with concentrated forest fruits; juicy and succulent with supple, velvety tannins. Youthful and vibrant with well-integrated fine cedary oak. The Viognier provides a silky sheen to the supple texture.
Comments:	Our Estate Shiraz has won a total of 3 Trophies and 24 Gold medals. This wine is a consistently well made representation of Moppity Shiraz.
Alcohol:	14%

