



MOPPITY *Vineyards*



Moppity Vineyards “Creo” Petillant Naturel 2022

Varieties:	Grenache.
Region:	Hilltops NSW; Moppity Vineyard at 600m (highest elevation in the region). This contributes to the high diurnal temperature range affording us good natural acidity.
Labelling notes:	The Artwork for this label was painted by the Canberra artist James Manning, a schoolfriend of winemaker Jason Browns. The name “Creo” is derived from the Latin meaning to create. Both Jason and James are passionate about creating the best they can in their chosen fields.
Winemaking notes:	Fermented to dry then 50% of the wine was fined and filtered and the rest kept in tank, on its lees for 7 months. The resulting wine was then blended, inoculated and bottled. The wine was left to finish its fermentation in bottle for 4 weeks before release.
Tasting notes	
Colour:	Watermelon juice pink.
Nose:	Perfumed and aromatic with hints of pink grapefruit, strawberries and brioche.
Palate:	A light spritz of soft red berries and yeasty notes dominate the palate with a pink grapefruit freshness leading to a dry, complex finish.
Comments:	This will please anyone looking for all the yeasty complexity of a “pet nat” while not disappointing more classic drinkers with it’s bright fruits and refreshing dryness. Vegan friendly. Roll the bottle gently before opening.
Wnemaker:	Jason Brown
Alcohol:	12.5%