



**Winner; 2016 Great Australian Shiraz Challenge**

**MOPPITY**  
*Vineyards*



**Moppity Vineyards Escalier Hilltops Shiraz 2015**

<b>Varieties:</b>	Shiraz (98%) Viognier (2%)
<b>Region:</b>	Hilltops NSW
<b>Awards:</b>	TROPHY – Great Australian Shiraz Challenge Winner 2016 TROPHY – Great Australian Shiraz Challenge Best NSW '16 GOLD – Great Australian Shiraz Challenge 2016 GOLD – Royal Melbourne Wine Awards 2016 GOLD – Rutherglen Wine Show 2016 GOLD – Perth Royal Wine Show 2016 GOLD – NSW Wine Awards 2016 GOLD – Australian Small Wine makers Show 2016 GOLD – Royal Hobart Wine Show 2017 97 Points – James Halliday Wine Companion
<b>Winemaking notes:</b>	Sourced from block 7. 35% Whole bunch, cold soaked 3 days pre-ferment, temperature controlled ferment over 14 days, Shiraz co-fermented with Viognier, barrel aged in new and used French puncheons for 12months and matured in bottle for a further 42months.
<b>TASTING NOTES</b>	
<b>Colour:</b>	Deep, dark purple
<b>Nose:</b>	A really intense nose. Inky dark purple fruits, spice, black olives and perfumed floral notes.
<b>Palate:</b>	An intense wine with typical Moppity seamless-ness. Possessing an abundance of fruit; redcurrants, plums and mulberries. Complex and richly layered with notes of Asian spice, graphite and bitter dark chocolate. Vibrant and silky with a power packed finish.
<b>Alcohol:</b>	14%
<b>RRP:</b>	\$130