

“Atrius” - named after the Atria constellation (“Southern Triangle” - referencing its three brightest stars located in the sky to our south west)

The three most significant cool climate regions in Southern NSW are Canberra, Hilltops and Tumbarumba - its brightest stars - with Canberra at its heart.



MOPPITY *Vineyards*



ATRIUS **Moppity Atrius Shiraz 2022**

Varieties:	SHIRAZ
Region:	HILLTOPS, NSW
Viticulture:	A cool vintage delivered the longest growing season in many years – the additional hang time producing fruit with incredible density and character. The season brought challenges requiring significant attention to detail in order to bring out the best in the fruit but the result was extraordinary – one of our best vintages.
Winemaking:	The fruit was cold soaked for 5 days before being inoculated in open fermenters. The wine was fermented gradually over 12 days followed by French oak maturation, including declassified barrels from the Reserve and Single Block programs. Vegan friendly.

TASTING NOTES

Colour:	Deep garnet/purple
Nose:	Intensely fragrant and sweetly scented with Szechwan pepper, cloves, five spice, floral and perfume notes.
Palate:	A generous, modern cool climate shiraz. The spices carry on to the palate, beautifully complementing the intense red berries and black pepper. The palate has power and concentration whilst retaining elegance and restraint. The tannins are soft and velvety with an almost silky texture.

Comments Single vineyard wine sourced from blocks 4 and 5 at Moppity.

Alcohol: 13.5%

FOOD PAIRING

Cassoulet, Mexican or Aged cheeses

Awards 96 points - Gold – Australian Single Vineyard Wine Show
95 points - Gold – Canberra & Region Wine Show
95 points - Gold - Riverina Region Wine Show