



“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
Tempranillo 2023**

Varieties: TEMPRANILLO

Region: HILLTOPS, NSW

Viticulture & winemaking: Several thinning passes were made throughout the growing season to reduce the yield and encourage canopy cover. The fruit was cold soaked pre fermentation and matured in 2-5 year old French oak barrels for 9 months.

TASTING NOTES

Colour: Bright dark purple

Nose: A bright, lifted nose of savoury cherry, dusted cocoa and spice.

Palate: A bold, deliciously juicy, joven-style Tempranillo. The palate is bright with cherries and spice. Unashamedly fruit focused, this medium weight red is impeccably balanced with flavours that are dark & deep but fresh & bright. Finely grained, supple tannins with a hint of cocoa on the finish.

Comments: This wine demonstrates the suitability of the Hilltops climate for this variety. We see it as an important feature of the region’s future. Rich, plush and generous yet with beguiling savoury complexity – it’s the perfect entrée to an exploration of modern European wine styles expressed through an Australian palate.

Alcohol: 13.5%

FOOD PAIRING

Pulled beef brisket lasagne

Awards Gold – 2023 NSW Wine Awards
18.5 points - Gold – Australian Small Winemakers Show
94 points - Gold - “Wine Showcase Magazine”

