

The Block Range, an inaugural unveiling, epitomizes the amalgamation of our distinctive vineyards, terrain, and terroir, culminating in an authentic regional revelry. This manifestation is artfully articulated through a discerningly curated array of esteemed varietals, each a true celebration in expressing our elevated attributes.

This meticulously chosen collection, is selected at various junctures, whether antecedent to or during fermentation, is a testament to the craft of producing an unparalleled, distinctive offering. It serves as a canvas for showcasing our site's essence and the quintessential varietal expression derived from our premier blocks and parcels.



MOPPITY *Vineyards*

BLOCK A5	2022 SHIRAZ MURRUMBATEMAN ‘TRISTIS’ (MIXED MEDIA ON CANVAS, 2022)
Varieties:	SHIRAZ
Region:	MURRUMBATEMAN, NSW
Labelling notes:	The label for this wine was painted by the Canberra artist James Manning, a schoolfriend of winemaker Jason Brown, expressed through the label design named “TRISTIS”
Viticulture:	The 30yo vines at Atria vineyard’s Block 5 were grafted to the BVRC30 clone from cuttings taken from Moppity’s prized Block 7.
Winemaking Notes:	After a cool, long ripening growing season the fruit for Moppity’s first Canberra region Shiraz was handpicked, at 13 Baume. Processed into a 5 tonne open fermenter with 30% whole-bunches, balance whole berries. Matured in 35% new French puncheons for 10 months.
TASTING NOTES	
Colour:	Medium-deep red with a good tint of purple.
Nose:	Beautifully bright and fragrant aromas of red and blue berries, ripe cherries, black plums and hints of Asian spice.
Palate:	Fragrant, exotic, spicy, red fruits, plush. Medium bodied with a silky mouth feel. Red and blue berries dominate with aromatic floral notes and spice adding complexity. The finish is long with supple well integrated tannins.
Alcohol:	13.5%
FOOD PAIRING	
Slow cooked beef cheeks with Asian spices	
Awards	91 points - Silver - “Wine Showcase Magazine”