

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 C11B 2023 GEWURZTRAMINER TUMBARUMBA 'AURORA' (OIL ON CANVAS, 2023)

<b>Varieties:</b>	GEWURZTRAMINER
<b>Region:</b>	TUMBARUMBA, NSW
<b>Labelling notes:</b>	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 "AURORA"
<b>Viticulture:</b>	Sourced from the Coppabella vineyard at an elevation of 650m, planted to the Alsace clone 456. Bunch thinned to ensure moderate yields and even ripeness. Leaf removal on the Eastern side opened up the canopy to gentle early morning sunlight.
<b>Winemaking Notes:</b>	Pressed to a stainless steel fermenter and chilled to slow down the fermentation and promote the fruit's gorgeous aromatics.
<b>TASTING NOTES</b>	
<b>Colour:</b>	Pale straw
<b>Nose:</b>	Bursting with lychee, rose petal, spice and hints of ginger.
<b>Palate:</b>	Spring blossoms, Turkish delight, exotic spices and guava. A generous and persistent palate that finishes crisp and dry. A fantastic food wine.
<b>Alcohol:</b>	12.5%
<b>FOOD PAIRING</b>	
A versatile wine that is particularly well suited to Asian spices. Try it with Peking duck.	
<b>Awards</b>	93 points - Gold - "Wine Showcase Magazine" 17.5 points - Silver – Australian Small Winemakers