

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
C12C

2023 GAMAY
TUMBARUMBA

"AD ASTRA" (MIXED MEDIA ON CANVAS, 2021)

Varieties: GAMAY

Region: TUMBARUMBA, 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 "AD ASTRA"

Viticulture: Sourced from the Coppabella vineyard; the cool climate being ideally suited to early ripening Burgundian varieties such as Gamay. Careful canopy management was required to ensure balance and even ripening.

Winemaking Notes: The wine was fermented wild on skins for 14 days. Once dry, it was pressed and transferred to French barriques (2-3 years old) for 9 months. Unfined, vegan friendly.

TASTING NOTES

Colour: Medium red

Nose: Vibrant and perfumed aromatics with juicy red currants and floral notes.

Palate: Light to medium bodied. Vibrant, floral, red fruits, earthy, rhubarb and crunchy acidity. The tannins are fine and supple.

Alcohol: 13.0%

FOOD PAIRING

Roast Chicken with Herbs de Provence

