

“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 Cabernet Sauvignon 2022

Varieties: CABERNET SAUVIGNON

Region: HILLTOOPS, 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: Cold soaked for five days pre-ferment, 12 day fermentation. French oak maturation provided additional layers of complexity. Some declassified barrels from the Reserve and Single Block programs were incorporated in the final blend. Vegan friendly

TASTING NOTES

Colour: Deep red/purple in colour

Nose: An array of forest fruits with cedary complexity

Palate: Classic cool climate Cabernet with intense cassis, blueberry and black olive with hints of dried herbs. The generous palate is framed with polished, velvety tannins.

Comments: Single vineyard wine sourced from the Reynella and LC10 clones.

Alcohol: 13.5%

FOOD PAIRING

Braised short ribs, Roast lamb or Lamb chops

Awards 93 points – Gold – “Wine Showcase Magazine”