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.



\mathbf{N}	EXPITY Wineyards
OCK	2022 CABERNET SAUVIGNON HILLTOPS
	'FORTIS' (MIXED MEDIA ON CANVAS, 2022)
ies:	CABERNET SAUVIGNON
1:	HILLTOPS, NSW Moppity Vineyard at 600m (highest elevation in the region). This contributes to the high diurnal temperature range

1411	TORTIO (MINED FIEDIA ON CANVAG, ECEE)	
Varieties:	CABERNET SAUVIGNON	
Region:	HILLTOPS, NSW Moppity Vineyard at 600m (highest elevation in the region). This contributes to the high diurnal temperature range affording us good natural acidity.	
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 "FORTIS"	
Viticulture:	Shoot thinned & leaf thinned with nearly all the fruit coming from our low yielding (1.5 tonnes pa), old vine block.	
Winemaking Notes:	Cold soaked pre-ferment, 12 day fermentation, barrel aged in new and used French hogsheads and barriques for 12 months. Multiple rackings to clarify and aerate.	
TASTING NOTES		
Colour:	Deep, dark purple; typical of the Hilltops region	
Nose:	A gorgeous nose of ripe dark berries, dried herbs and cedary oak.	
Palate:	Blackberry, dark chocolate, black olives, bright and juicy. Generous and stylish, the palate is bright & lifted with lovely complexity. Layered & bright dark fruits merge onto a rich palate that has a seamless structure. Oak notes add to the wines complexity with fine supple tannins supporting the long & flavoursome finish.	
Alcohol:	13.5%	
FOOD PAIRING		
Slow cooked Lamb or Barbequed Rib-Eye		
Awards	93 points - Gold - "Wine Showcase Magazine"	

