

5 STAR WINERY
HALLIDAY'S WINE COMPANION

“..voluminous folds
of black fruits..”
James Halliday



MOPPITY *Vineyards*

Moppity Vineyards Escalier Hilltops Shiraz 2014

Varieties: Shiraz (98%) Viognier (2%)

Region: Hilltops NSW

Awards: GOLD – Great Australian Shiraz Challenge 2017
GOLD – Rutherglen Wine Show 2016
GOLD – National Cool Climate Wine Show 2016
GOLD – National Single Vineyard Wine Show 2015
GOLD – Royal Melbourne Wine Awards 2015
GOLD – NSW Wine Awards 2015
GOLD – Wine Showcase Magazine 2018
96 pts – James Halliday

Winemaking notes: Sourced from block 8, 35% Whole bunch, cold soaked 3 days pre-ferment, temperature controlled ferment over 14 days, Shiraz co-fermented with Viognier, barrel aged in new and used French puncheons for 14 months.

TASTING NOTES

Colour: Deep, dark purple

Nose: A really intense nose. Inky dark purple fruits, spice, black olives and perfumed floral notes.

Palate: An intense wine with typical Moppity seamless-ness. Possessing an abundance of fruit; redcurrants, plums and mulberries. Complex and richly layered with notes of Asian spice, graphite and bitter dark chocolate. Vibrant and silky with a power packed finish.

Alcohol: 14%