



MOPPITY
Vineyards



Moppity Vineyards Estate 2010 Hilltops Shiraz

Varieties:	Shiraz (98%) & Viognier (2%)
Region:	Hilltops NSW
Winemaking notes:	Cold soaked pre-ferment, 8 day co-fermentation with 3% Viognier, barrel aged in new and used French hogsheads and barriques for 12 months
Tasting notes	
Colour:	Deep, dark purple/red
Nose:	Aromatic, perfumed, spicy with sweet dark berry and plum nuances
Palate:	Powerful palate with concentrated forest fruits; long and mouthfilling with supple, velvety tannins. Savoury notes and spice on the finish are integrated with fine cedary oak. The Viognier provides a silky sheen to the supple texture.
Comments:	The Hilltops is fast becoming recognised as a leader for Shiraz. The warm days during the growing season provide rich, generous fruit flavours while the cool nights draw out the growing season, contributing finesse and spicy complexity. Junior stablemate to the highly regarded Reserve Shiraz, this wine represents remarkable value.
Alcohol:	13.9%
RRP:	\$24.99