



Gardens of Moppa Nero d'Avola

Our Gardens of Moppa wines are an expression of the region from which we call home. Fragrant wines with personality, crafted with a gentle touch and a respect for the distinct varietals from this renowned region.



Colour

Vibrant ruby red.

Nose

Intense and alluring perfume of raspberry coulis, black pastille, juniper, red cherry and violets. Fruit forward yet complex with further layers and personality revealing itself over time.

Palate

Expansive palate of bright berry fruit covering blue, black and red spectrums. Sarsaparilla and subtle creamy malt supports the fruit line with fine talc like tannins building in length. The natural acidity has a salivating moreish quality, leaving the palate crisp, clean and ready for more.

Winemaking

- ~ Harvested March 26
- ~ Whole berries for ferment
- ~ Fermented in small open top for 8 days
- ~ Gentle pump overs and hand plunging
- ~ 10 months in seasoned French oak hogsheads
- ~ Filtered prior to bottling

Vintage notes

Winter 2021 was recorded as the wettest in 25 years for Northern Barossa, setting up the vines well for the growing season. Other than one welcomed rain event on the 1st of March the summer was dry. The cool conditions allowed for the steady ripening of fruit to its optimum flavour, colour and tannin development. Wines of the 2022 vintage are characterised by having lovely natural balance, brightness of fruit, perfume and long fine structural palates.

Quick notes

Vintage
2022

Grape variety
Nero d'Avola

Growing area
Moppa Barossa Valley

Bottling date
February 2023

Acidity
7.4 g/l

pH
3.41

Alc/volume
14.4% v/

Cellaring potential
5+ years