



Gardens of Moppa G.S.M.

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 varieties from this renowned region.

Colour

Bright crimson with magenta hue

Nose

Fragrant dark cherry and musk plum fruit heightened by floral nuances and warm spice. Oak is subtle in the creamy malt spectrum allowing the fruit fragrance to shine.

Palate

A bright glossy core of juicy dark cherry fruit fills the palate with appetising length. Fine, powdery tannins build textural interest, complemented by a gentle acidity that knits the palate together with impeccable balance. A lovely drink now or cellar with confidence for years to come.

Winemaking

- ~ Harvested March 4 to April 5
- ~ Whole berries for ferment
- ~ Fermented in small open top for 8 - 10 days
- ~ Gentle pump overs and hand plunging
- ~ 10 months in seasoned French oak hogsheads
- ~ Filtered prior to bottling

Quick notes

Vintage
2022

Grape variety
Grenache 62%
Shiraz 31%
Mataro 7%

Growing area
Moppa Barossa Valley

Bottling date
February 2023

Acidity
6.1g/l

pH
3.44

Alc/volume
14.4% v/v

Cellaring potential
10+ years



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 1 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.