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STAR
WINERY
HALLIDAY'S WINE COMPANION 2017

"...delivers its
grapefruit/white
peach message in a
blaze of intensity."
James Halliday



COPPABELLA
OF TUMBARUMBA



Coppabella of Tumbarumba The Crest Chardonnay 2018

Varieties:	Chardonnay
Region:	Tumbarumba NSW
Winemaking notes:	Hand picked from Block 12a, whole bunch pressed straight to barrel (barriques and puncheons, 30% new), wild ferment, zero malolactic fermentation, partial battonage. A separate component was fermented in stainless steel and kept on lees for six months.
Awards:	95pts – James Halliday
TASTING NOTES	
Colour:	Pale straw
Nose:	Bright citrus and grapefruit aromas with hints of flint, matchstick and spicy oak.
Palate:	Fresh, crisp and pristine. A delightful combination of grapefruit, nectarine and zesty lemons. The depth and richness of fruit is in perfect tension with the tight, mineral acidity. A deliciously rich and refreshing wine.
Alcohol:	13.5%