

5 STAR WINERY  
HOLIDAY SWINE COMPANION 2017

*'..stylish..finely textured..beautifully rounded'* Sam Kim  
Wine Orbit 93 points



COPPABELLA  
OF TUMBARUMBA



## Coppabella of Tumbarumba Vintage Rosé 2015

**Varieties:** 100% Pinot Meunier

**Region:** Tumbarumba NSW

**Winemaking notes:** Hand picked fruit at 11.2 Baumé . Cold pressed with a free run cut at 450 litres. The juice picked up a slight salmon pink colour from the skin contact, which was retained. 100% tank ferment with weekly lees stirring for nine months. The wine underwent a secondary fermentation and remained on lees for a further two months prior to bottling.

### TASTING NOTES

**Colour:** Pale salmon pink.

**Nose:** An intensely fragrant wine, bursting with aromas of freshly crushed strawberries and cream, with hints of Turkish delight.

**Palate:** The palate is creamy and generous, with the strawberry characters continuing, giving way to caramel and lemon zest on the back palate. A long line of zingy, citrusy acidity keeps the palate in check and the finish is long and deceptively dry. A perfectly delicate and elegant aperitif.

**Comments:** Made entirely from the rare yet famous Champagne variety, Pinot Meunier. Sharing a climate similar to Tasmania, Tumbarumba is one of the best places in mainland Australia to make ultra-premium sparkling wines.

**Alcohol:** 12.5%