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STAR
WINERY
HALLIDAY'S WINE COMPANION 2017



COPPABELLA
OF TUMBARUMBA

“..elegantly fragrant..
Excellent fruit intensity..”
Sam Kim, Wine Orbit



Coppabella of Tumbarrumba Chardonnay 2019

Varieties:	Chardonnay
Region:	Tumbarrumba NSW
Winemaking notes:	Hand picked fruit at ripeness from 11.3-12.3 Baume. Cold pressed, 70% tank ferment with weekly lees stirring. The balance was fermented in French Hogsheads (30% new).
Awards:	2019 – Just released..

TASTING NOTES

Colour:	Bright, pale straw
Nose:	Bright and enticing aromas of nectarines, apricot kernels and a squeeze of fresh lemon juice.
Palate:	On the palate, vibrant ripe peach and stone fruits are layered inside a frame of steely acidity. The fruit intensity is upfront and the palate is lively. A nutty richness provides depth and an additional layer of complexity.
Comments:	This is new age, modern Australian chardonnay from an ultra-cool climate; a style that is revolutionising the variety in this country and challenging long held stereotypes of Australian Chardonnay.

Alcohol:	13%
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