



# COPPABELLA

OF TUMBARUMBA



## Coppabella of Tumbarrumba Chardonnay 2021

<b>Varieties:</b>	Chardonnay
<b>Region:</b>	Tumbarumba NSW
<b>Winemaking notes:</b>	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).
<b>Awards:</b>	<b>2021</b> – Just released..

### TASTING NOTES

<b>Colour:</b>	Bright, pale straw
<b>Nose:</b>	Bright and enticing aromas of nectarines, apricot kernels and a squeeze of fresh lemon juice.
<b>Palate:</b>	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.
<b>Comments:</b>	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.

<b>Alcohol:</b>	13%
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