



COPPABELLA

OF TUMBARUMBA



Coppabella of Tumbarumba Pinot Noir Rosé 2022

Varieties	Pinot Noir
Region:	Tumbarumba NSW
Winemaking notes:	Low yield (3 tonne/acre), harvested at 12 Baume, the fruit was chilled and pressed to tank with a press cut at 400 litres. This minimised skin contact and ensured only the pristine, free run juice was fermented, resulting in minimal phenolics. The juice was removed from lees and fermented at low temperatures to retain the fruit's natural vibrancy and delicate aromatics.
Awards	Just released!
TASTING NOTES	
Colour:	Brilliant salmon
Nose:	A fresh clean floral nose, with subtle notes of strawberry and cherry.
Palate:	The palate is dry and savoury, with bright , pronounced fruit flavours of cherries and strawberries. The mouthfeel is delicate yet vibrant and finishes crisp, with lingering fruits and driving acidity.
Comments:	A clean, pristine, savoury style of Rosé from Tumbarumba's ultra cool climate wine region.
Alcohol:	12.5%