



COPPABELLA

OF TUMBARUMBA



Coppabella of Tumbarumba Vintage Brut 2022

Varieties: 90% Chardonnay
10% Pinot Noir

Region: Tumbarumba NSW

Winemaking notes: Fruit was grown to low yields (3 tonne/acre) and was harvested at high natural acidity (8.6TA). Cold pressed to tank, inoculated, kept on full lees and stirred twice weekly. Total time on lees was 10 months.

Awards 2022 – Just released

TASTING NOTES

Colour: Pale lemon/lime.

Nose: A crisp lively nose of green apple and citrus.

Palate: Delicate yet mouth-filling with a vibrant, lively, creamy palate. Good acidity and depth of fruit.

Comments: Tumbarumba's high elevation, ultra-cool climate allows us to produce Sparkling wines that were crafted from Champagne-like viticulture but priced at Australian Sparkling prices.

Alcohol: 12.5%