



“..fruit-expressive..  
Elegantly weighted..  
Highly enjoyable..”

# COPPABELLA

OF TUMBARUMBA



## Coppabella of Tumbarumba Sauvignon Blanc 2022

<b>Varieties</b>	Sauvignon Blanc
<b>Region:</b>	Tumbarumba NSW
<b>Winemaking notes:</b>	F4V6 (Marlborough's dominate clone) was grafted onto 20 year old Chardonnay vines in 2011.  100% free-run juice, slow cool fermentation to retain natural aromatics and primary fruit flavours
<b>TASTING NOTES</b>	
<b>Colour:</b>	Brilliant clean pale lemon
<b>Nose:</b>	Subtle citrus and varietal notes on the nose.
<b>Palate:</b>	Delightfully refreshing with clean well balanced flavours of passionfruit and tropical fruits. The wine is tightly wound together with lemon zest nuances and a persistent line of racy acidity. A wine showing good restraint therefore equally good with or without food.
<b>Comments:</b>	Sourced from a high altitude site in the cool Tumbarumba region of NSW; one of the most significant emerging regions in Australia that's perfectly suited to this variety. Rather than emulate the Marlborough style, this wine celebrates its regionality and demonstrates Tumbarumba's potential as one of Australia's key regions for Sauvignon Blanc.
<b>Alcohol:</b>	12.5%