





Coppabella of Tumbarumba Procella II Chardonnay 2021

Varieties:	Chardonnay
Region:	Tumbarumba NSW
Winemaking notes:	Hand picked and cold pressed straight to tank, partial barrel fermentation in French barriques with partial battonage.
TASTING NOTES	
Colour:	Pale straw
Nose:	Bright citrus and grapefruit aromas with hints of flint, matchstick and spicy oak.
Palate:	The palate is vibrant, expressive and seamless. A complex wine with layers of zingy grapefruit, white apple, nectarine and toast. The generous palate is in perfect tension with the tight, mineral acidity. A complete and harmonious wine.
Comments:	Tumbarumba is well credentialed for producing some of Australia's greatest Chardonnay. With minimal winemaking influence, our intention is to showcase the high elevation, cool climate structural and fruit characteristics.
Alcohol:	12.5%