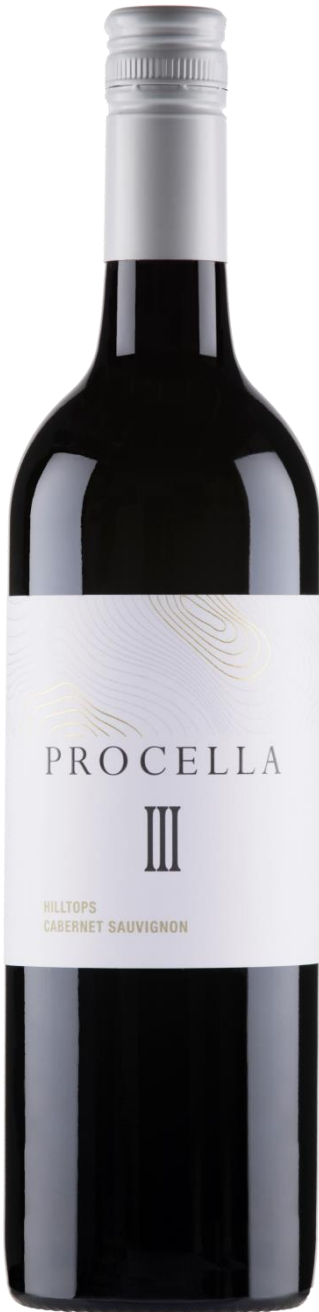




COPPABELLA



*“..superbly concentrated and powerful
..silky texture.. Polished tannins..”*

Coppabella Hilltops Procella III Cabernet Sauvignon 2021

Varieties	Cabernet Sauvignon
Region:	Hilltops NSW
Winemaking notes:	Shoot thinned, leaf thinned and crop reduced to 2.5 tonnes per acre. Cold soaked pre-ferment, 12 day fermentation, barrel aged in new and used French hogsheads and barriques for 12 months. Followed by multiple rackings to clarify and aerate.
TASTING NOTES	
Colour:	Gleaming darky cherry with a purple hue.
Nose:	On the nose there is a fusion of blackcurrants, plums & violets which is perfectly seasoned with oak and spice.
Palate:	There is a consistency and flow between nose and palate, where you are met with deep, dark, bold black fruits. The depth of fruit is supported by firm tannin. Powerful and well structured with brightness and lift. Flavour and tannin combine to elongate the finish.
Comments:	This Hilltops region enjoys a high diurnal temperature range, warm days and cool nights affording us good natural acidity with greater flavour concentration and colour, along with lower sugar/alcohol.
Alcohol:	13.9%