

‘..From an almost perfect Pinot vintage this is a bright, light, lifted and subtly complex wine.’



COPPABELLA

OF TUMBARUMBA



Coppabella of Tumbarrumba Pinot Noir 2022

| | |
|--------------------------|---|
| Varieties: | Pinot Noir |
| Region: | Tumbarrumba NSW |
| Vintage: | The cool growing season and relatively high rainfall meant long hang-time combined with excellent vine health and canopy growth. Coppabella's free draining soils ensured the crop was not adversely affected by the rainfall, resulting in small berry size and excellent flavour concentration. Perhaps our best Pinot vintage to date. |
| Winemaking notes: | Cold soaked with regular daily pump-overs to aerate the wine. 7 day cool ferment followed by maturation in 2 & 3 year old French oak barriques. |
| Tasting notes | |
| Colour: | Light vibrant cherry red in colour. |
| Nose: | Lifted and fragrant nose of cherries, herbs and spice. |
| Palate: | Bright, light and lifted palate dominated by vibrant red fruits and layered with earth and sweet spices. A youthful pinot with subtle complexities and a level of plushness appearing on the long, silky finish. |
| ABV: | 13% |