COPPABELLA
OF TUMBARUMBA

Coppabella Single Vineyard Tumbarumba Pinot Gris 2025

Variety:	Pinot Gris
Region:	Tumbarumba NSW
Winemaking notes:	Hand-picked at 12.5 Baume from the Coppabella vineyard at 600 meters, where the moderate '25 season and granite soils shaped a focused fruit profile. Whole bunch pressed to extract only the free-run juice, followed by a cool fermentation in stainless steel with 10% of the blend seeing neutral French oak for added texture, preserving the variety's purity and the site's mineral edge.
TASTING NOTES	
Colour:	Pale platinum with a faint green hue, reflecting Tumbarumba's high-altitude clarity.
Nose:	A lifted nose of ripe pear and honeycrisp apple, with a touch of lemon verbena and white peach, underpinned by a subtle flinty note from the granite soils.
Palate:	The palate is vibrant yet rounded, showing juicy stone fruit—think white nectarine and ripe pear—balanced by a zesty citrus streak of kaffir lime. A hint of almond skin from the neutral oak adds depth, while the stainless component keeps it fresh, finishing with a crisp, mineral-driven close that echoes wet stones.
Comments:	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. This wine celebrates its regionality and demonstrates Tumbarumba's potential as one of Australia's key regions for Pinot Gris.
Alcohol:	12.5%

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