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STAR
WINERY
HALLIDAY'S WINE COMPANION 2017



MOPPITY *Vineyards*

*Focused, finely textured;
With elegance and poise..*



Moppity Vineyards Estate Tumbarumba Chardonnay 2021

Varieties	Chardonnay
Region:	Tumbarumba NSW
Winemaking notes:	100% free-run juice, 70% barrel fermented in French barriques, 20% new, and some puncheons the rest in stainless steel with partial battonage. Natural malolactic fermentation was allowed to occur accounting for about 20% of the wine.

Awards & Reviews: Just released.

TASTING NOTES

Colour:	Brilliant clean pale yellow.
Nose:	Bright and lifted with citrus, white stone fruits and subtle flinty notes.
Palate:	The palate is long and elegant with varietal characters of white stone fruits, lemon curd and hints of slaty minerality whilst lenomy acidity knits beautifully with subtle toasty French oak, adding a spicy, nutty complexity.

Comments This style redefines NSW Chardonnay. The cool climate of Tumbarumba, at the foothills of the Snowy Mountains, is ideally suited to producing lean, elegant and refined Chardonnays such as this. The region is fast gaining recognition as a potential source of Australia's very finest Chardonnays.

Alcohol: 12.5%