

“Atrius” - named after the Atria constellation (“Southern Triangle” - referencing its three brightest stars located in the sky to our south west)

The three most significant cool climate regions in Southern NSW are Canberra, Hilltops and Tumbarumba - its brightest stars - with Canberra at its heart.



MOPPITY *Vineyards*



ATRIOUS Moppity Atrius Chardonnay 2021

Varieties: CHARDONNAY

Region: TUMBARUMBA, NSW

Winemaking: Fruit was selected from two of the best blocks on the Coppabella vineyard. Cold pressed, 70% tank ferment with weekly lees stirring. The balance was fermented in French Hogsheads (30% new).

TASTING NOTES

Colour: Bright, pale straw

Nose: Bright and enticing aromas of nectarines, apricot kernels and a squeeze of fresh lemon juice.

Palate: On the palate, vibrant ripe peach and stone fruits are layered inside a frame of steely acidity. The fruit intensity is upfront and the palate is lively. A nutty richness provides depth and an additional layer of complexity.

Comments: This is new age, modern Australian chardonnay from an ultra-cool climate; a style that is revolutionising the variety in this country and challenging long held stereotypes of Australian Chardonnay.

Alcohol: 12.5%

FOOD PAIRING

Smoked or steamed fish in butter or camembert cheese

Awards 94 points – Gold – “Wine Showcase Magazine”