



Fullylove Tumbarumba Chardonnay 2018

Varieties	Chardonnay
Region	Tumbarumba
Colour	Deep straw
Nose	Aromas of fresh pear, lime and orange blossom.
Palate	The palate is rich and round with stone fruit, white peach and melons. The luscious texture and long, clean finish combines to produce a quintessential cool climate Chardonnay.
Comments	Single vineyard V1 clone Chardonnay which spent 6 months in approximately 20% new French oak. This wine will reward careful cellaring of 3-5 years.

Dedication The Fullylove surname is thought to have been derived from the old French "pleyn d'amour" or "full of love". Fullylove has been recorded as far back as the 13th century. We strive to make our wines as unique, seductive and full of love as the name itself. **Sonia Fullylove.**

Awards **Double Gold** - 2019 China Wine & Spirits Awards Best Value
Gold Medal - 2018 Gilbert & Gaillard International Challenge
Gold Medal - 2019 Catavinum World Wine & Spirits Comp
Gold Medal - 2019 International Wine Awards
Silver Medal (91 points) - Wine Showcase

Reviews **91 points - Sam Kim, Wine Orbit** It is elegantly lifted on the nose showing grapefruit, apple, stone fruit and lemon pith characters, followed by a finely textured palate that is brightly fruited and lingering. The wine offers youthful charm and fruity mouthfeel, finishing crisp and pleasingly dry. At its best: now to 2021.



91 points - Halliday Wine Companion A combination of barrel and tank ferment, 7 months in French oak, 20% new. Varietal character mostly at the riper end of the spectrum here, with peach, melon and fig all in the picture, nutty oak adding another piece. It's full and rounded in the mouth, more textural than overly flavoursome, the cool climate acidity kicking in on the finish. Interesting to see how it develops.



90 points - Stephen Read, Wine Matrix This cool climate chardonnay has all the characteristics you would expect from this area. Pear, melon and floral tones are all in the complex but subtle bouquet. This transpires into a clean but complex medium bodied palate. Stone fruits and melon are complemented by clean astringent acid, leading to a long well balanced finish. Cellar for 3 to 5 years to get the best of this wine.



Alcohol 13.5%

RRP \$25.00

