

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



TRIBUTE SERIES WINES

2013 COOMBE FARM ARMSTRONG MERLOT

THE WINE

The Armstrong Merlot honours the legacy of the Coombe Farm forefather, George Armstrong - the only son of Dame Nellie Melba. The 2013 Armstrong Merlot is a reflection of a truly fantastic Yarra Valley vintage. Rich and brooding, this wine showcases wonderfully concentrated plum fruits, a hint of leafiness, clove spice and gentle, mouthcoating tannins.

THE VINTAGE

2013 was an exceptional year for Coombe Farm Merlot. The warm, dry vintage conditions enabled long hang time on the vines – a great benefit to this late ripening variety. The resulting wines show wonderful intensity and concentration of flavour, with ripe, fine tannins.

VITICULTURE

Fruit for this Merlot was grown on one of the coolest sites of the estate. Low-lying and with a slightly South West aspect, the site encourages the maintenance of fresh acidity and bright flavours – ideal in a warm year like 2013.

WINEMAKING

Fruit was harvested by hand, crushed and gently destemmed to maximise colour and tannin extraction. This was furthered by a period of extended maceration before being fermented on skins for approximately 10 days. The wine was matured in 40% new French oak for a period of 14 months.

FOOD MATCH

This wine is best done justice with a fantastic piece of meat. Pair with a Black Angus porterhouse steak, served with truffled hand cut chips and Café de Paris butter.

TECHNICAL DETAILS

Alcohol: 13.5%

TA: 6.66g/l

pH: 3.60

Cellaring: Drink now - 2023



96 points - James Halliday 2017 Wine Companion