

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



TRIBUTE SERIES WINES

2013 COOMBE FARM FULLERTON PINOT NOIR

THE WINE

The 2013 wine is only the second vintage of Fullerton Pinot Noir. It has been made from a small selection of barrels, blended to produce a beautifully balanced & complete wine, with stylish varietal character and palate elegance. The wine displays hints of red berry, spice and savoury notes; its fruit expression; and complexity increases in the glass and its fine tannin structure suggests it will improve with time and careful cellaring.

THE VINTAGE

Of all varieties, Pinot Noir wines are often the most barometric reflection of both the site and the vintage conditions. 2013 was a warm and dry vintage and as such this vintage wine is slightly riper and fuller in style than we usually produce, with darker fruit characters, intensity of spice and roundness of tannin.

VITICULTURE

100% Pinot Noir, clone MV6.

WINEMAKING

Several batches of Estate grown Pinot Noir were hand harvested in small batches; fermented separately in small open pots, with varying proportions of stems & whole bunches and matured in French barriques for almost twelve months.

The 2013 vintage of Fullerton Pinot Noir is a blend of MV6 clone barrels that has been bottled without fining or filtration to preserve its exotic flavours and supple textures. The wine was matured in French oak barriques (55% new) for 11 months and aged in bottle for two years before release.

TECHNICAL DETAILS

Varietal Composition: 100% Pinot Noir

Alcohol: 13.5%

TA: 6.66g/l

pH: 3.60

Oak: French barriques

Cellaring: 5 to 10 years

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This wine is part of our tribute series of wines, and is named after Pamela, Lady Vestey who was the granddaughter of Dame Nellie Melba and the owner of Coombe Farm when our vineyards were established in 1998. Fullerton is a family name used by Lady Vestey, appearing in her paternal lineage from the early 1700's.