

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



TRIBUTE SERIES WINES

2013 COOMBE FARM NELLIE MELBA BLANC DE BLANCS

THE WINE

This is a very fine, delicate and elegant Yarra Valley sparkling wine with hints of citrus, chalk and spice scented flowers.

The palate is vibrant and refreshing with tangy grapefruit and melon flavours. It has a seamless and delicate 'bead' and a hint of creaminess and pristine lemon acidity.

THE VINTAGE

2013 was warm, early and very dry.

VITICULTURE

100% Chardonnay clone 76, hand-harvested at approximately 11 Be – an optimal sugar-acid balance to ensure fresh citrus flavor and acid focus.

WINEMAKING

The 2013 Coombe Farm Nellie Melba Blanc de blanc has been produced by the traditional method (bottle fermentation) from estate grown Chardonnay.

The wine has been aged on lees in the bottle for a minimum of 30 months. The warmer vintage resulted in slightly increased fruit character that has been balanced by a slightly reduced dosage of only 7g/L to maintain the wines distinctive fresh, dry style.

TECHNICAL DETAILS

Varietal Composition: 100% Chardonnay (clone 76)

Alcohol: 11.5%

TA: 9.3g/l

pH: 3.12

Dosage: 7g/L

Base Vintage: 2013

Disgorgement Date: First batch December 2015

Oak: Nil

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Coombe Farm is one of the oldest and largest family estates in the Yarra Valley. The Tribute Series of wines have been created to honour the incredible legacy of our forefathers. Coombe Farm was once the home of Dame Nellie Melba and is still owned and operated by her descendants. This stylish celebratory wine is named in her honour