

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2014 COOMBE FARM CABERNET MERLOT

THE WINE

A classic Yarra Valley blend. On the nose this wine displays immense depth of flavour, with enduring notes of black berries, cassis, dark chocolate and toasty oak. The palate is smooth, round and lingering, with persistent acidity and ripe tannins.

THE VINTAGE

2014 was a warm, dry vintage in the Yarra Valley. This was of great benefit to both the late ripening Cabernet Sauvignon and Merlot varieties, allowing them to reach full ripeness potential and show wonderful flavour intensity.

VITICULTURE

Coombe Farm's Cabernet Sauvignon and Merlot are planted in one of the coolest parts of the vineyard. Low-lying and with a slightly south west aspect, the site encourages the maintenance of fresh acidity and bright flavours – ideal in the warmest of years.

WINEMAKING

Each variety was harvested and fermented separately before being transferred to French oak barriques for a period of 12 months aging. The final blend - a combination of 82% Cabernet Sauvignon and 18% Merlot - was achieved prior to bottling.

FOOD MATCH

Pair with Yarra Valley Lamb cutlets, served with cracked freekeh and greens.

TECHNICAL DETAILS

Alcohol: 13.0%

TA: 6.6g/l

ph: 3.38

Cellaring: Drink now - 2020

95 points - James Eckel

94 points - James Halliday 2017 Wine Companion

