

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2015 COOMBE FARM CHARDONNAY

THE WINE

Coombe Farm Chardonnay is one of our 'flagship' wines and one for which we are most renowned. Identifiable by its citrus and stone-fruit flavour intensity, this wine shows enduring acidity and oak finesse.

THE VINTAGE

2015 saw idyllic vintage conditions in the Yarra Valley. Warm days and cool nights throughout the growing period ensured even fruit ripeness. The resulting wines are bright and fresh, with crisp, lively acidity.

VITICULTURE

Fruit for this wine was selected from our Mendoza and Penfolds 58 clone blocks, both grown on the flat and lower lying blocks of the Coombe Farm Estate. These areas are susceptible to frost, so yield can be unpredictable. The clones are intensely flavoured due to their small berries and maintain a good level of acidity in even the warmest of years.

WINEMAKING

The 2015 Coombe Farm Chardonnay is a 45/55 blend of the Mendoza and Penfolds 58 clones. Three batches (two P58 and one Mendoza) were harvested and handled separately until just prior to bottling. Each batch was fermented in French oak barriques with varying proportions of new and old oak. Approximately 10% of the barrels completed malolactic fermentation.

FOOD MATCH

The perfect match for free range chicken thigh, served with pesto pearl barley and chicken jus.

TECHNICAL DETAILS

Alcohol: 13.0%

TA: 6.60g/l

ph: 3.29

Cellaring: Drink now - 2025

