

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2015 COOMBE FARM NOBLE VIOGNIER

THE WINE

A luscious dessert wine showing a characteristic medley of Viognier and botrytis fruit flavours. Perfumed honeysuckle and citrus notes leap from the glass, followed by honey and dried apricot on the palate. With almost 200 g/L of sugar, the wine is decadently rich but well balanced with fresh acidity.

VINTAGE

2015 was an ideal vintage in the Yarra Valley with warm days and cool nights throughout the ripening period. These conditions are not typically conducive to the development of botrytis (fungal mould) in the vineyard, rendering this wine a welcome surprise.

VITICULTURE

Viognier fruit is taken from our North facing, hillside vineyard. This warm, well ventilated site allows for an extended ripening season and encourages the development of botrytis 'mould' in years with good rainfall. Under the right conditions, this mould works to leech the grapes of their water content, concentrating the sugars and imparting a unique set of flavours.

WINEMAKING

Fruit was crushed and soaked overnight to moisten the desiccated berries with juice from those remaining intact. From here, the fruit was pressed and the juice settled overnight. The wine underwent fermentation until such point that the yeasts were killed by the aggressive concentrations of sugar. The characteristic apricot kernel and honey aromas of the wine can be attributed to the influence of the botrytis mould.

FOOD MATCH

This indulgent delight is best enjoyed with golden desserts or soft, ripe or blue cheeses.

TECHNICAL DETAILS

Alcohol: 11.5%

TA: 6.6g/l

pH: 3.4

Barrels: Stainless steel tank

Cellaring: Drink now

