

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2015 COOMBE FARM PINOT NOIR

THE WINE

The wine displays hints of red berry, spice and savoury characters and a lovely velvety texture. It is a rich yet complex wine with firm, round tannins and an enduring finish.

THE VINTAGE

2015 was an ideal vintage in the Yarra Valley with warm days and cool nights throughout the ripening period, ensuring perfect fruit ripeness with lovely fresh acidity – bright, crunchy, tasty wines!

VITICULTURE

Coombe Farm grows a selection of the most premium and sought after clones and each year selects and blends the best performing clones and barrels for the vintage. The 2015 wine is a blend of clones MV6 (62%), 115 (21%) and 114(17%).

WINEMAKING

Fruit was hand harvested in five small batches; fermented separately in small open pots, with varying proportions of stems & whole bunches (total approximately 10% of final blend); and matured in French barriques for almost twelve months.

TECHNICAL DETAILS

Varietal Composition: 100% Pinot Noir

Alcohol: 13.15%

TA: 6.2g/l

ph: 3.57

Oak: French barriques

Cellaring: Now to 2020 & beyond

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