

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2015 COOMBE FARM PINOT NOIR

THE WINE

Classic Yarra Valley Pinot Noir from a truly outstanding vintage. This wine is lifted on the nose, with notes of wild strawberries, red currants and sweet spice. The palate is rich and complex with an earthy, savory character, round tannins and an enduring finish.

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

Coombe Farm grows a selection of the most premium and sought after clones. Our 2015 Pinot Noir is a blend of clones MV6 (62%), 115 (21%) and 114 (17%) sourced from our North facing, hillside block.

WINEMAKING

Fruit was hand harvested in five small batches and fermented separately in open top fermenters with approximately 10% whole bunch fermentation. The wine was matured in a combination of new and old French barriques for a period of 12 months.

FOOD MATCH

A delicious match for free-range duck liver parfait served with poached figs.

TECHNICAL DETAILS

Alcohol: 13.15%

TA: 6.2g/l

ph: 3.57

Cellaring: Drink now - 2025

