

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2015 COOMBE FARM SHIRAZ

THE WINE

This is only the second vintage of Coombe Farm Shiraz & the wine is a fabulous justification for our decision to plant the variety six years ago. Each of the three Shiraz clones included in the blend contributes different fruit nuances – red berry, sweet spice, white pepper, earthy and savoury notes that complemented by vanillin & spicy oak characters. It is an elegant, cool climate style Shiraz that is delicious now while young and fresh, but will also mature well with careful cellaring for 5-10 years.

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

Five years we have planted five Shiraz clones – each selected for their proven success in some of the world's best Shiraz regions. The 2015 wine is a blend of three clones of Shiraz vines that were sourced from Western Victoria, North Eastern Victoria and the Barossa Valley. Our Shiraz is planted on a north-facing hillside block of our estate. The site is warm and very well-ventilated & living up to expectations as perfect for Yarra Valley Shiraz!

WINEMAKING

Fruit was hand harvested in small batches. Each clone was fermented in small open fermenters, matured separately in larger format, predominantly Hungarian oak barrels of which approximately 30% was new, until blending, just prior to bottling.

TECHNICAL DETAILS

Varietal Composition: 100% Shiraz

Alcohol: 13.4%

TA: 6.6g/l

ph: 3.48

Oak: Hungarian and a little French Oak

Cellaring: Now to 2020 & beyond



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