

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



COOMBE FARM 2016 BRUT ROSÉ

THE WINE

A fun, fresh and lively Sparkling Rose made from early ripening Pinot Noir. Classic aromas of strawberries and cream on the nose with hints of guava and raspberry. Clean and refreshing on the palate, with a touch of sweetness and a dry finish.

THE VINTAGE

2016 saw the earliest start to harvest in 15 vintages to date, with picking commencing on February 3, 2016. This was a result of consistently warm temperatures throughout the growing season, including higher than average night time temperatures. Despite the accelerated season, the absence of weather extremes meant that we were still able to retain good acidity and harvest an excellent crop.

VITICULTURE

Fruit for this Sparkling is sourced from 100% Pinot Noir clone 777. This highly aromatic clone is frequently used to add complexity and lifted fruit characters to blends, but has been selected for this wine for its low tannin and suitability to the Rose style.

WINEMAKING

Fruit was hand harvested in early February and delivered to the winery for immediate 'whole-bunch' pressing. From here, it underwent a 3-hour period of soaking to allow for the extraction of a gentle pink hue. The juice was then fermented to dryness before fining and filtration. Secondary fermentation took place in tank (Charmat Method) and the final wine was then bottled under pressure.

FOOD MATCH

Enjoy as an aperitif or serve with salmon roe and crème fraiche blini canapes.

TECHNICAL DETAILS

Varietal composition: 100% Pinot Noir

Alcohol: 12.5%

TA: 6.6g/l

pH: 3.34

Dosage: 15g/l

Cellaring: Drink now

