

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2016 TRIBUTE SERIES CHARDONNAY

THE WINE

The Tribute Series represents our finest, single site expressions.

This 2016 Chardonnay is a selection of our finest, handpicked barrels from a single clone block. Complex on the nose, with notes of lemon pith, white nectarine, beeswax and brioche. The palate is layered and complex, with enduring grapefruit acidity and creamy, oak finesse.

THE VINTAGE

2016 will be renowned as one of the most compact vintages in the Yarra Valley. Warm growing conditions in spring gave way to a warmer than average summer, resulting in accelerated ripening. Cool nights were a saviour, allowing the fruit to retain acidity. The resulting wines show generous fruit characters that are balanced with fresh acidity.

VITICULTURE

Fruit was selected from single blocks of premium Penfolds 58 (85%) and Mendoza (15%) clone Chardonnay. Although susceptible to frost, these block has a demonstrated ability to produce fruit of exceptional quality.

WINEMAKING

The entirety of this Chardonnay block was handpicked and whole bunch pressed before being racked to barriques. The wine was matured in a combination of 35% new and 65% one and two-year-old oak for a period of 13 months.

FOOD MATCH

Roasted barramundi fillet, capsicum caponanta, potato dumpling, mussels, salsa verde

TECHNICAL DETAILS

Alcohol: 12.52%

TA: 6.5g/L

ph: 3.14

Cellaring: Drink now - 2026

