

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2017 COOMBE FARM PINOT GRIS

THE WINE

Coombe Farm is one of only a few producers in the Yarra Valley to produce a Pinot Gris or Grigio. This 2017 is delicate and lifted on the nose, with notes of elderflower, rose petals and spice. On the palate the wine displays refined complexity, with pink grapefruit and lime zest interlaced with nuances of white lychee.

THE VINTAGE

Vintage 2017 presented uncharacteristically classic conditions; with a cool and wet spring delaying budburst and flowering. The later months of summer presented idyllic conditions, with a consistent pattern of warm days and cool nights resulting in an extended growing period and excellent ripeness across all varieties. Harvest took place in the first week of March.

VITICULTURE

Coombe Farm Pinot Gris is grown on our north facing hill-side block. 2017 presented the need to search further afield, sourcing fruit from a second, premium Yarra Valley site. Fruit was hand picked in a series of batches, allowing harvest to take place at optimal ripeness.

WINEMAKING

Free-run juice underwent cool, stainless steel fermentation to maintain the delicate fruit aromas. The wine was fermented to dryness using a fruity, aromatic yeast.

FOOD MATCH

Delicious with fresh kingfish carpaccio, served with smoked soy, roasted sesame and micro celery.

TECHNICAL DETAILS

Varietal Composition: 100% Pinot Gris

Alcohol: 13%

TA: 6.8g/l

ph: 3.1

Cellaring: Drink Now