

COOMBE

YARRA VALLEY



SPARKLING

2011 Tribute Series Nellie Melba Blanc De Blancs – TROPHY WINNER – SPECIAL RELEASE

A very fine, delicate and elegant Yarra Valley sparkling wine with hints of citrus, chalk, spice and scented flowers. The palate is vibrant and refreshing with tangy grapefruit and melon flavours, it has a seamless and delicate 'bead' and a hint of creaminess and pristine lemon acidity.

70

2013 Tribute Series Nellie Melba Blanc De Blancs

Produced by Methode Traditionelle, bottle fermented and aged on lees for 30 months. A fine, elegant sparkling wine with citrus hints of grapefruit and lemon peel, chalky minerality, spice scented flowers and toasty brioche. A classic match for freshly shucked oysters or ceviche.

15 55

2016 Coombe Farm Brut Rose

Lively, fun and vibrant – this sparkling Rose is summer in a bottle! Strawberries and cream leap from the glass, with notes of wild raspberries, rose petals and toasted hazelnuts on the palate. Enjoy as an aperitif with a smoked salmon canape or pair with a fresh beetroot and goats cheese salad.

12 40

MELBA COCKTAIL SELECTION

Melba Bellini

Coombe Farm Sparkling Blanc de Blanc, Peach schnapps, Cassis.

15

Espresso Martini

Espresso, Vanilla vodka, Kahlua

15

Classic Pimms Cup

Pimms, Ginger Ale, Garden Strawberries, Mint, Citrus

15

Vestey Aperol Spritzer

Coombe Farm Blanc de Blanc, Aperol, Soda and Orange Slice

15

Four Pillars, Rare Dry Gin & Tonic

Served with a slice of orange

12

WHITE WINE

2016 Coombe Farm Pinot Gris

A light, yet deliciously flavoursome, unoaked dry white, with fresh rose petal, spice and tropical fruit aromas. Delightfully refreshing for a hot summer day. Pair with spicy sliced kingfish served with a soy and sesame dressing.

9 35

2015 Coombe Farm Chardonnay

A gorgeous and complex Yarra Valley Chardonnay with hints of lemon citrus, ripe white peach stone fruit and toasty French oak. The perfect match for free range chicken thigh, served with pesto pearl barley and chicken jus.

12 47

2015 Tribute Series Evelyn Chardonnay

The 2015 Evelyn Chardonnay is blended from a selection of handpicked barrels taken from a single block clone of Penfolds 58 Chardonnay. This wine shows the hallmarks of an exceptional Yarra Valley vintage – fine, focused acidity with enduring citrus and stone fruit. Delicious with Atlantic salmon served with an orange and pomegranate salad.

15 60

100% ESTATE GROWN WINE

Coombe Farm wines are produced entirely from grapes grown on the estate's Coldstream vineyard. We are located at the gateway to the picturesque Yarra Valley, at the site of one of the earliest vineyards planted. Renowned for a harmony of diverse soils and generations of pioneering vignerons, the Yarra Valley has put Australia on the map as one of the world's finest cool-climate regions.

The 120-acre Coombe Farm vineyard sits at an average altitude of 80m and benefits from shallow, sandy loam soils that overlay clay and bedrock. These conditions render the site ideal for regional specialities of Chardonnay, Pinot Noir, Cabernet Sauvignon and Merlot, as well as smaller areas of experimental clones and varieties.

Great wines can only be produced from great fruit. The Coombe Farm range includes fine, traditional style sparkling and elegant, cool climate table wines that are classically varietal and regionally expressive. All wines are handcrafted in small volumes, from fruit deemed to be the best the vineyard has to offer.

**10% surcharge applies on all Public Holidays*

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ROSE

2016 Coombe Farm Rosé

9 35

A dry, fruit forward Rose from Cabernet Sauvignon grapes. Delicious aromas of strawberries and cream, with cherries and spice lingering on the palate. This wine is a refreshing and versatile accompaniment to summer festivities. Pair with an octopus and rocket salad with herbed citrus dressing.

RED WINE

2015 Coombe Farm Pinot Noir

12 47

A wonderfully complex Pinot Noir, with enduring aromas of red berries, pepper spice and savory hints. Velvety in the mouth with a long and persistent finish. Pair with free-range duck liver parfait served with poached figs.

2014 Tribute Series *Fullerton* Pinot Noir

15 60

A special blend of barrels, selected for their complexity of flavor and wonderful supple texture. The wine has rich, red fruit, floral and savoury notes that fill the mouth and linger – it is a feminine Pinot noir named for Pamela, Lady Vestey. *This wine is unfiltered & unfinned to preserve every nuance of character – so clarity is how nature intended!

2015 Coombe Farm Merlot

12 40

This wine showcases the classic bouquet of cool-climate Yarra Valley Merlot – red cherries, clove, a hint of tomato leaf and lovely vanillin oak overtones. The palate is generous and flavoursome with a firm and enduring finish. Delicious with crisp pork belly, served with pickled shiitake and Asian herbs.

2013 Tribute Series *Armstrong* Merlot

17 75

The 2013 Armstrong Merlot is a reflection of a truly fantastic Yarra Valley vintage. Rich and brooding, this wine showcases wonderfully concentrated plum fruits, a hint of leafiness, clove spice and gentle, mouth coating tannins. Pair with a Wagyu beef brisket, truffle potato puree and caramelised shallots for an absolute feast of the senses!

2014 Coombe Farm Cabernet Merlot

12 45

Our vineyard manager's favourite – this wine is a harmonious blend of 82% Cabernet Sauvignon and 18% Merlot. Delicious notes of ripe blackberries and cherries on the nose, with hints of wild herbs, violets and toasty cedar. Pair with Yarra Valley Lamb cutlets, served with cracked freekeh and greens.

2015 Coombe Farm Shiraz

12 45

Our second vintage of Shiraz. A rich, perfumed bouquet of blackberries, cherries and white pepper spice, with toasty French oak and an earthy savouriness. A perfect match for a medium rare wagyu beef burger, topped with beetroot relish and spring slaw.

MUSEUM RELEASE

2012 Coombe Farm Chardonnay

65

This young wine is starting to show its potential with the aging, on the nose with nice roasted nutty aspect, stone fruits and white peaches flavors; with great acidity that express' a lemon zest character, slate, a gentle grapefruit tone all embraced by the French Oak. It will continue to age for several more years to come.

2012 Coombe Farm Pinot Noir

15 70

Something special for the curious and those who appreciate red wines. This Pinot Noir drinks very well especially with the ageing which displays on the nose some woody char oak, savory and cherries characteristics. In the mouth it has some sour cherry and wild mushroom flavours with an earthy undergrowth texture.

OTHER BEVERAGES

APERITIFS

Melba's Bellini - Sparkling Blanc de Blanc, Peach schnapps, Cassis 15

BEER & CIDERS

Coldstream Golden Ale, Coldstream Pale Ale, Trumer Pils, St Ronan's Apple Cider 8.50
Hargreaves Hill Hefeweizen, Hargreaves Hill Pale Ale 8.50
Trumer Pils Light beer 6.50

SOFT DRINKS

Soft drinks - lemonade, dry ginger ale, ginger beer, coca-cola, diet coca-cola 4.50
Juice - orange, apple or tomato 5.50
Bravo - pink grapefruit, lemon, passionfruit, raspberry & cranberry or lemon lime & bitters 5.50
Iced coffee or iced chocolate 7.50
Sparkling water - 700ml 8.00

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Coombe Farm Wines can be purchased from the Melba Estate cellar door
or online at www.coombeyarravalley.com.au