

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



TRIBUTE SERIES WINES

2014 COOMBE FARM NELLIE MELBA BLANC DE BLANCS

THE WINE

A fine, elegant Yarra Valley Sparkling wine with delicate hints of citrus, chalk and spice scented flowers.

The palate is vibrant, fresh and lifted, with notes of tangy grapefruit and melon and a seamless, persistent 'bead'. There is a fullness in the mouth, with a hint of creamy brioche and pristine lemon acidity.

THE VINTAGE

2014 was a nice, dry and moderately warm vintage with steady and typical ripening patterns. It will be remembered for the very low yields (small crops) in red varieties and below average in whites.

VITICULTURE

The wine was produced from 100% Chardonnay clone 76. Fruit was hand-harvested at approximately 11 baume – an optimal sugar-acid balance to ensure fresh citrus flavour and tight acidity.

WINEMAKING

This Nellie Melba Blanc de Blancs was produced by Methode Traditionelle (bottle fermentation) from estate grown Chardonnay.

The wine was aged on lees in bottle for a minimum of 30 months. Dosage was kept at 6g/L to allow the wine to maintain its distinctive fresh, dry style.

FOOD MATCH

A classic match for freshly shucked oysters, paired with green apple mignonete and cucumber wasabi granite.

TECHNICAL DETAILS

Varietal Composition: 100% Chardonnay (clone 76)

Alcohol: 12.4%

TA:

pH:

Dosage: 6g/L

