

# COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



## 2016 COOMBE FARM CHARDONNAY

### THE WINE

Coombe Farm Chardonnay is one of our flagship wines and one for which we are most renowned. Identifiable by its citrus and stone-fruit flavour intensity, this wine shows enduring acidity and 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 for this wine was selected from our Mendoza and Penfolds 58 clone blocks, both grown on the flat and lower lying blocks of the Coombe Farm Estate. The clones are intensely flavoured due to their small berries and maintain a good level of acidity in even the warmest of years.

### WINEMAKING

A 45/55 blend of the Mendoza and Penfolds 58 clones. Three batches were harvested and handled separately until just prior to bottling. Each batch was fermented in French oak barriques for 10 months with varying proportions of new and old oak. Approximately 10% of the barrels completed malolactic fermentation.

### FOOD MATCH

Roast baby cauliflower, greysere 'panisse', persimmon chutney, parsley dressing.

### TECHNICAL DETAILS

Varietal composition: 100% Chardonnay

Alcohol: 12.7%

TA: 6.3g/l

ph: 3.17

Cellaring: Drink now - 2026



**95 points** - James Halliday Chardonnay Challenge 2017