

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2016 COOMBE FARM PINOT NOIR

THE WINE

Classic Yarra Valley Pinot Noir from an excellent vintage. This wine is lifted on the nose, with notes of wild strawberries, red currents and sweet spice. The palate is rich and complex with an earthy, savory character, round tannins and an enduring finish.

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 saving grace, allowing the fruit to retain acidity despite the day time conditions. The resulting wines show generous fruit characters that are balanced with fresh acidity.

VITICULTURE

Coombe Farm grows a selection of the most premium and sought after clones. Our 2015 Pinot Noir is a blend of clones MV6 (62%), 115 (21%) and 114 (17%) sourced from our North facing, hillside block.

WINEMAKING

Fruit was hand harvested in five small batches and fermented separately in open top fermenters with approximately 10% whole bunch fermentation. The wine was matured in a combination of new and old French barriques for a period of 12 months.

FOOD MATCH

A delicious match for free-range duck liver parfait served with poached figs.

TECHNICAL DETAILS

Alcohol: 13%

TA: 6.2g/l

ph: 3.57

Cellaring: Drink now - 2026



94 points - The Wine Showcase