

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



TRIBUTE SERIES WINES

2014 COOMBE FARM FULLERTON PINOT NOIR

THE WINE

A tribute to Pamela, Lady Vestey, the granddaughter of Dame Nellie Melba and founder of Coombe Farm Vineyards in 1999. 'Fullerton' pays homage to the family name used by Lady Vestey, appearing in her paternal lineage from the early 1700's. This Fullerton Pinot Noir is a selection of our finest barrels from a single vineyard block of MV6 Pinot Noir, blended to produce a beautifully balanced wine with stylish varietal character. The wine is rich with dark red cherries and wild strawberries, hints of pepper spice and a savory earthiness that develops in the glass.

THE VINTAGE

Of all varieties, Pinot Noir wines are often the most barometric reflection of both the site and the vintage conditions. Like 2013, 2014 was a warm and dry vintage, producing a wine which was slightly fuller and riper in style with darker fruit characters and greater roundness of tannin.

VITICULTURE

Fruit was selected from a single, north facing hillside block of MV6 Pinot Noir. This slightly warmer site provides excellent ventilation and frost protection for the early ripening variety.

WINEMAKING

Hand harvested fruit was fermented separately in small, open fermenters with a portion of whole bunch grapes added. The wine was matured in 55% new French oak barriques for 11 months and bottled without fining or filtration. It spent a further two years aging in bottle prior to release.

FOOD MATCH

Pair with Atlantic salmon served with savoy magrabieh salad, orange and pomegranate.

TECHNICAL DETAILS

Alcohol: 13.5%

TA: 6.66g/l

pH: 3.60

Cellaring: Drink now - 2024

95 points - Patrick Eckel

94 points - Tony Keys

