

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2015 COOMBE FARM MERLOT

THE WINE

A fantastic example of cool climate Merlot from the Yarra Valley. Ripe, red berries, spice and hints of tomato leaf are evident on the nose, leading an elegant palate of savoury fruits and toasty French oak. Long and generous on the finish with fine tannins and enduring acidity.

THE VINTAGE

2015 saw idyllic vintage conditions in the Yarra Valley. Warm days and cool nights throughout the growing period ensured even fruit ripeness. The resulting wines are bright and fresh, with crisp, lively acidity.

VITICULTURE

Our Merlot fruit is grown on one of the coolest sites of the estate. Low-lying and with a slightly South West aspect, the site allows fruit to maintain fresh acidity and bright flavours. This is highly advantageous in warm years.

WINEMAKING

Fruit was gently picked, crushed and destemmed, before being fermented on skins for approximately 10 days. This allowed for colour and tannin extraction to be maximised. Following fermentation, the wine was transferred to French oak (15% new) for malolactic fermentation and 14- months maturation.

FOOD MATCH

Enjoy with crisp pork belly, served with lime caramel, pickled shitake and Asian herbs.

TECHNICAL DETAILS

Varietal Composition: 100% Merlot

Alcohol: 13.0%

TA: 6.0g/l

ph: 3.42

Oak: French Oak

Cellaring: Drink now – 2020

