

# COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



## 2015 COOMBE FARM SHIRAZ

### THE WINE

Our second vintage of Coombe Farm Shiraz and a fabulous justification for the decision to plant these vines. The wine is a harmonious blend of three clones, each contributing different nuances of flavour. Red berry, sweet spice, white pepper, earthy and savoury notes linger on the palate, with hints of vanillin and spicy oak on the finish.

### 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

The 2015 Shiraz is a blend of three clones sourced from Western Victoria, North Eastern Victoria and the Barossa Valley. Vines are planted on a north-facing hillside block of our estate. The site is warm and well ventilated, maximising sun exposure and encouraging even ripening.

### WINEMAKING

Fruit was hand harvested in small batches. Each clone was fermented separately in small open fermenters before being transferred for maturation in large format oak. Barrels were predominantly Hungarian oak, of which approximately 30% were new.

### FOOD MATCH

An outstanding match for a wagyu beef burger, served with beetroot relish and triple cooked wedges.

### TECHNICAL DETAILS

Varietal Composition: 100% Shiraz  
Alcohol: 13.4%  
TA: 6.6g/l  
ph: 3.48  
Oak: Hungarian and French oak  
Cellaring: Now - 2020

