

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2016 COOMBE FARM PINOT GRIS

THE WINE

Coombe Farm is one of only a few producers in the Yarra Valley to produce a Pinot Gris or Grigio. This dry white is gloriously refreshing – clean and crisp with ripe tropical fruits and crunchy palate of green apples and kiwi fruit. The perfect accompaniment for a hot summers day.

THE VINTAGE

2016 saw the earliest start to harvest in 15 vintages to date, with picking commencing on February 3, 2016. This was a result of consistently warm temperatures throughout the growing season, including higher than average nighttime temperatures. Despite the accelerated season, the absence of weather extremes meant that we were still able to retain good acidity and harvest an excellent crop.

VITICULTURE

Coombe Farm Pinot Gris is grown on our north facing hillside block. This warm site benefits from breezy ventilation, ensuring full ripeness and fresh acidity in even the warmest years. 2016 Pinot Gris fruit was hand-harvested in three batches across several days to capture a broader range of varietal flavours.

WINEMAKING

Free-run juice underwent cool, stainless steel fermentation to maintain the delicate fruit aromas. The wine was fermented to dryness using a fruity, aromatic yeast.

FOOD MATCH

Delicious with fresh kingfish carpaccio, served with smoked soy, roasted sesame and micro celery.

TECHNICAL DETAILS

Varietal Composition: 100% Pinot Gris
Alcohol: 13%
TA: 6.5g/l
ph: 3.06
Cellaring: Drink Now



93 points - James Halliday 2018 Wine Companion