

# COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



## COOMBE FARM 2016 ROSÉ

### THE WINE

A deliciously fruity, dry Cabernet Sauvignon Rose with a soft pink hue. Lively aromas of fresh strawberries and cream mix with hints of dried herbs and spice on the nose, with a long, savoury finish.

### 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 night time 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

100% Cabernet Sauvignon grown on the coolest site of the Coombe Farm estate. Fruit is grown and selected purposely for this Rose, harvested up to ten days earlier than that for our red Cabernet wines to ensure fruit brightness and fresh acidity.

### WINEMAKING

Following crushing, the fruit underwent cold soaking for a period of six hours to allow extraction of the soft pink hue. The wine was fermented to dry in stainless steel tanks before fining and bottling.

### FOOD MATCH

Pair with an open faced rye sandwich, served with smoked salmon, whipped cream cheese and dill.

### TECHNICAL DETAILS

Varietal composition: 100% Cabernet Sauvignon

Alcohol: 13.5%

TA: 6.2g/l

pH: 3.34

Barrels: Stainless steel tank

Cellaring: Drink now

