

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2017 TRIBUTE SERIES PINOT NOIR

THE WINE

The Tribute Series represents our finest, single site expressions.

This 2017 Pinot Noir is a selection of handpicked barrels, showing the hallmarks of an outstanding Yarra Valley vintage. Lifted and expressive on the nose, with wild brambles, strawberry, sour red cherries and savoury spice. The palate is defined and linear; with earthy, gamey complexity and velvety tannins that carry to a long finish.

THE VINTAGE

Vintage 2017 presented uncharacteristically classic conditions; with a cool and wet spring delaying budburst and flowering. The later months of summer presented idyllic conditions, with a consistent pattern of warm days and cool nights resulting in an extended growing period and excellent ripeness across all varieties. Harvest took place in the first week of March.

VITICULTURE

The wine benefits from three distinct, Burgundian clones of Pinot Noir. MV6 contributes minerality and broader fruit, while Pommard and 777 bring elegant red fruits, spice and fine acidity.

WINEMAKING

Fruit was hand harvested across successive picking dates and fermented separately in open top fermenters with a portion of whole bunch fermentation. Cold soaking and a long maturation period in french oak contributes to the complexity of the wine.

FOOD MATCH

Local quail, black pudding, grape

TECHNICAL DETAILS

Alcohol: 13.11%

TA: 5.9

ph: 3.59

Cellaring: Now - 2027

