

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2018 COOMBE FARM ROSÉ

THE WINE

A delectably dry Rose made from premium, estate grown Pinot Noir. Classically Pinot on the nose, with lashings of wild raspberries, candied strawberry and rose petals. The palate is textural and complex, with savoury spice and a long, refreshing finish.

THE VINTAGE

Vintage 2018 presented enormously favourable conditions for growers in the Yarra Valley. December through to February saw stretches of warm days, devoid of harsh heat spikes or patches of rain. Cool night allowed the fruit to retain acidity, resulting in generous yields of healthy fruit. As a result harvest was quite compressed, resulting in a shorter than average vintage duration.

VITICULTURE

100% Pinot Noir, sourced from our lower lying, 777 clone Pinot Noir blocks. Fruit is grown and selected purposely for this Rose, harvested slightly earlier than our red Pinot Noir wines to ensure fruit brightness and fresh acidity.

WINEMAKING

To extract its delicate pink hue, the wine underwent a short period of skin contact during pressing only. Fermentation was cool (11-14 degrees) in stainless steel tanks to preserve freshness and aromatics.

FOOD MATCH

Grilled fish tacos, lime, cilantro, creamy aioli

TECHNICAL DETAILS

Varietal composition: 100% Pinot Noir

Alcohol: 12.8%

TA: 5.34

pH: 3.38

Barrels: Stainless steel tank

Cellaring: Drink now

