

COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



2015 COOMBE FARM CABERNET MERLOT

THE WINE

A classic Yarra Valley blend. On the nose this wine displays immense depth of flavour, with lifted red and blue fruits and fragrant sweet spice. The palate is smooth, round and lingering, with fresh acidity and gentle tannins.

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

Coombe Farm's Cabernet Sauvignon and Merlot are planted in one of the coolest parts of the vineyard. Low-lying and with a slightly south west aspect, the site encourages the maintenance of fresh acidity and bright flavours – ideal in the warmest of years.

WINEMAKING

Each variety was harvested and fermented separately before being transferred to French oak barriques for a period of 12 months aging. The final blend - a combination of 82% Cabernet Sauvignon and 18% Merlot - was achieved prior to bottling.

FOOD MATCH

Pair with Tarwin Lower Southdown Lamb, served with salt baked beetroot, puffed buckwheat, caraway jus and onion.

TECHNICAL DETAILS

Alcohol: 13.45%

TA: 6.1g/l

ph: 3.42

Cellaring: Drink now - 2025

