

# COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



## 2016 COOMBE FARM SHIRAZ

### THE WINE

Our third vintage of Coombe Farm Shiraz, showing wonderful concentration and depth of flavours. The nose is rich and brooding - a testament to the warmer vintage conditions - with blue fruits, black cherries, sweet spice and oak. Classically cool climate on the palate, with notes of marzipan and white pepper, and a spicy finish.

### THE VINTAGE

2016 will be renowned as one of the most compact vintages in the Yarra Valley. Warm growing conditions in spring gave way to a warmer than average summer, resulting in accelerated ripening. Cool nights were a savior, allowing the fruit to retain acidity. The resulting wines show generous fruit characters that are balanced with fresh acidity.

### VITICULTURE

The 2016 Shiraz is a blend of three clones sourced from Western Victoria, North Eastern Victoria and the Barossa Valley. Vines are planted on the warm, north-facing hillside block of the Coombe estate - a well ventilated site that maximises sun exposure and encourages even ripening.

### WINEMAKING

Fruit was hand harvested in small batches and fermented separately in small open top fermenters. The wine was matured for 10 months in a combination of large format French and Hungarian oak, of which 20% was new.

### FOOD MATCH

Chargrilled grass-fed beef fillet, potato dauphinoise, black Tuscan cabbage

### TECHNICAL DETAILS

Varietal Composition: 100% Shiraz

Alcohol: 13.58%

TA: 6.1

ph: 3.65

Cellaring: Drink now - 2021

