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## 2010 COOMBE FARM ARNEIS

Arneis is a white grape variety of Italian origin and Coombe Farm is one of only a few producers in the Yarra Valley. The majority of the 2010 Coombe Farm Arneis was fermented in stainless steel to optimise the delicate and fresh fruit characteristics but approximately 20% was fermented in old French oak barriques and allowed to age 'on lees' for six months to develop additional complexity and texture.

Green apple, pear and almond characters that are all typical of the variety and the wine is vibrant, delicate and refreshing and an ideal complement to spicy and strong flavoured fare.

Alcohol 12.0%;  
Acidity approximately 5.4g/L & pH 3.09;  
Residual Sugar 0.33g/L.



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*Hellie Mellor*