



---

## 2009 COOMBE FARM 'NELLIE MELBA' BLANC DE BLANCS

This is the inaugural vintage of the Nellie Melba Blanc de Blancs and has been produced by the traditional Champagne method (MC) from estate grown Chardonnay, clones 76 & 96. The wine has been bottle fermented and aged on lees in the bottle for a minimum of fifteen months.

It is a very fine, delicate and elegant Yarra Valley sparkling wine with hints of citrus and chalk, spice and scented flowers. The palate is vibrant and refreshing with tangy grapefruit and melon flavours, has a seamless and delicate 'bead', a hint of creaminess and pristine lemon acidity.

Alcohol 11.1%;  
Acidity approx 9g/L & pH 3.15;  
dosage (sweetness) approximately 10g/L.



---

*Nellie Melba*