



2010 COOMBE FARM CHARDONNAY

The 2010 Coombe Farm Chardonnay is an equal blend of the Mendoza and Penfolds 58 clones of Chardonnay and is a fine example of why the Yarra Valley is so renowned for the variety. The fruit was hand harvested, whole bunch pressed and fermented in French oak barriques of which approximately 20% were new. Approximately 20% of the wine was allowed to undergo malolactic fermentation, adding a creamy complexity and softness and the wine was allowed to mature in oak for ten months.

Coombe Farm Chardonnays are made to be classically varietal and expressive, elegantly fresh, deliciously tasty, 'morish' and great value and the 2010 is no exception.

Alcohol 13.0%;
Acidity approximately 6.1g/L & pH 3.24;
Residual sugar 1.42g/L.



Hellie Mellor