



2010 COOMBE FARM ROSÉ

The Coombe Farm Rosé is 100% Cabernet Sauvignon, harvested approximately 7-10 days before the fruit for our red wine to capture maximum fresh berry character.

The fruit is hand harvested then crushed and destemmed, then chilled and allowed to soak 'on skins' for 6-8 hours to extract a soft pink colour before pressing. The juice is then handled as for a white wine and fermented to dryness in stainless steel.

The resulting wine is a fresh, soft and refreshing summer beverage and perfect for outdoor enjoyment.

Alcohol 12.8%;
Acidity 6.0g/L & Ph 3.3;
Residual Sugar 2g/L.



Hellie Mellor