



Product: Coombe Farm Vineyard Chardonnay

Vintage: 2007

Colour: Bright light straw

Nose: White peach and pear lead on the nose with restrained oak, leesy complexity and a hint of struck match in the background.

Palate: The incredibly rich, creamy texture on the palate finishes long, with crisp acidity.

Cellar: Drink now – 2014

Winemaking Notes: Handpicked in early April and whole bunch pressed into stainless steel tank. Racked and warmed into tank to 16°C and left to commence fermentation with wild yeast. No malolactic fermentation was carried out. Lees stirred in tank once a month for 2 months then racked to barrel and lees stirred every week for 6 weeks.

WINEMAKING

Varietal Composition:	100% Chardonnay	Alcohol	13.5%
Fermentation Time:	14 Days	Yeast Type:	100% wild
Barrel origin & size:	French, 500 Litre	Skin Contact time:	0
Time in Barrel:	8 Months	MLF:	0%
Age of Barrel:	1-2 years old	Residual Sugar:	0.51g/L
VITICULTURAL Region:	Coldstream, Yarra Valley	Elevation:	72-143 metres
Vine age:	20 years	Vineyard Size:	2.7 ha Gentle slope, southerly aspect and NE/SW row orientation
Date of Harvest:	5 th April 2007	Yield:	3.7 t/ha
Method:	Hand picked	Clone:	Mendoza
Soil Type:	Sandy clay loam over medium clay	Cultivation Practices:	Trellis vertical shoot positioning.