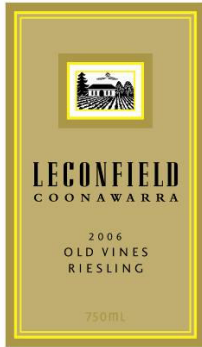




# LECONFIELD

## W I N E S



### Leconfield Old Vines Riesling

<b>Variety:</b>	Riesling
<b>Region:</b>	Coonawarra
<b>Vintage:</b>	2006
<b>Alcohol by Volume:</b>	12.5



#### Winemakers Comments:

<b>Colour:</b>	Light straw with attractive green tints
<b>Bouquet:</b>	Very varietal Riesling fruit characters showing aromatic lime citrus and attractive floral characteristics
<b>Palate:</b>	This wine is made in a dry style with clean zesty acidity to balance the excellent length. Flavours are long and intense in a citrus spectrum and finish clean, crisp and refreshing.
<b>Food Suggestions:</b>	This wine makes a wonderful aperitif on its own, and will complement oysters and sorbets. A local favourite is char-grilled octopus or a more delicate sashimi.
<b>Cellaring Potential:</b>	The tightness and length of this wine will stand it in good stead for aging over the next 8-10 years and develop toasty characters

#### Winemaking Notes:

Sydney Hamilton planted the 6 acre (2.6 ha) Riesling vineyard in 1974. Today, it remains dry-grown and produces excellent fruit every year. Our philosophy with this wine is to have minimal handling. Harvesting is in the cold of the early morning and grapes are able to be placed in the air-bag press within minutes of picking. The juice is allowed several weeks contact with juice solids, then racked with some solids to ferment with an aromatic yeast strain. Following fermentation, the wine is allowed to settle on its yeast lees then ultimately receives a light milk fining to aid clarification. A little *botrytis cinerea* on the grapes is encouraged to enhance the complexity of the fruit with approximately 5% of the berries having some 'noble rot'. This is wine in its purest form – elegant and stylish – from the vine to the glass.

#### Background Information:

The Leconfield Coonawarra estate was established in 1974 by one of Australia's most talented winemakers, Sydney Hamilton. In the subsequent three decades, the vineyard has become famous for the distinctive wines it produces. Over the years the Leconfield Riesling has taken its place amongst the best examples in Australia. Our 32-year-old Riesling vines comprise some of the original planting's on the estate, mature vines which produce a crop of intensely flavoured fruit with wonderful varietal character every year.



**LECONFIELD**  
W I N E S

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## Technical Data

<b>Region:</b>	Coonawarra
<b>Variety:</b>	Riesling
<b>Clones:</b>	Syd Hamilton Selection
<b>Vine Age:</b>	1974
<b>Picking Dates:</b>	6 <sup>th</sup> March, 2006
<b>Sugar at picking:</b>	
<b>Cultivation Practices:</b>	Detailed hand clean up following initial machine pruning
<b>Soil Type:</b>	Terra Rossa
<b>Alcohol:</b>	12.5%
<b>PH:</b>	2.95
<b>Acidity:</b>	7.7gms/litre
<b>Residual Sugar:</b>	4.0gms/litre
<b>Bottled:</b>	12 September, 2006
<b>Cellaring Potential:</b>	8 Years +
<b>Winemaking Technique:</b>	<b>Oak:</b> Nil <b>Malolactic:</b> Nil <b>Lees Contact: Time:</b> 2 Months <b>Fermentation Temp:</b> 13-17C <b>Fermentation Time:</b> 11 days <b>Fermentation Method:</b> Cool fermentation without the use of oak <b>Blending Date:</b> Single Fermenter <b>Yeast Type:</b> Aromatic Saccharomyces bayanus

### **Vintage Conditions:**

The 2006 was the second consecutive early Coonawarra vintage. January was quite warm and fastened ripening with the February ripening period was fine, mild and ideal for growing Riesling.