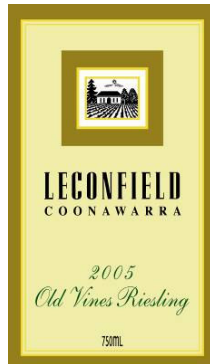




LECONFIELD

W I N E S



2005 Leconfield Old Vines Riesling

Variety:	Riesling
Region:	Coonawarra
Vintage:	2005
Alcohol by Volume:	12.5%



Winemakers Comments:

Colour:	Light straw with attractive green tints
Bouquet:	Fine aromatic lime-citrus fruit nose showing attractive floral characteristics
Palate:	Fine, yet flavoursome Riesling flavours are present in this wine. It is a dry style, finishing with clean zesty acidity and has excellent length.
Food Suggestions:	This wine makes a wonderful aperitif on its own, and will enhance pasta and seafood. A local favourite is char-grilled octopus or a more delicate sashimi.
Cellaring Potential:	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. During three decades to follow 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 30-year-old vines comprise some of the original plantings on the estate, mature vines which annually produce a crop of intensely flavoured fruit with wonderful varietal character.



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Technical Data

Region:	Coonawarra
Variety:	Riesling
Clones:	Sid Hamilton Selection
Picking Dates:	14 th March, 2005
Sugar at Picking:	12.4° Baume
Alcohol:	12.90%
PH:	3.09
Acidity:	7.75gms/litre
Residual Sugar:	3gms/litre
Bottled:	9 th August. 2005
Cellaring Potential:	8+ Years
Winemaking Technique:	Oak: Nil
	Malolactic: Nil
	Lees Contact: Time: 2 Months
	Fermentation Temp: 13-17°C
	Blending Date: Single Fermenter

Vintage Conditions:

The 2005 Coonawarra vintage was earlier than most years. A little rain fell in February, with the subsequent ripening period being fine and mild, and ideal for growing Riesling.