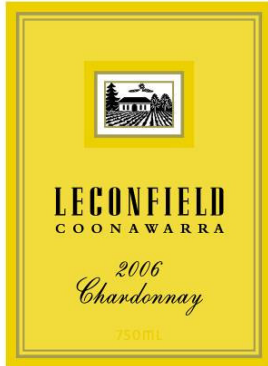




LECONFIELD

W I N E S



2006 Leconfield Chardonnay

Variety:	Chardonnay
Region:	Coonawarra
Vintage:	2006
Alcohol by Volume:	13.5%



Winemakers Comments:

Colour:	Medium straw with attractive green tints
Bouquet:	Rich, ripe full Chardonnay showing attractive fresh peach aromas with a touch of mango and pineapple. A background of cinnamon from barrel fermentation in French oak gives an extra dimension.
Palate:	This wine has flavoursome round chardonnay flavours with a soft acidity and good palate length. A slight oak influence gives the wine length and an extra dimension of complexity.
Food Suggestions:	An excellent companion for poultry, seafood or pasta.
Cellaring Potential:	The wine should drink well over the next 5-6 years. Expect the colour to show more golden tints in four or so years and the nose and palate to develop attractive fresh toast flavours.

Winemaking Notes:

This wine is sourced predominantly from our two Coonawarra vineyards which were planted in 1985 and 1988 with 7% coming from our Lyre trellis, hand picked, vines in McLaren Vale (1995 plantings). The McLaren Vale wine was allowed to undergo natural malo-lactic fermentation in oak and is included to add depth to the palate of the more elegant Coonawarra fruit. This wine has been made with the free run juice which, after cold settling, was allowed to complete its fermentation in Vosges oak hogsheads sourced from the coopers 'Cadus' and 'Dargle and Jaegle' both from the Burgundy region of France. The wine was kept on lees for 7 months with periodic lees stirring. After the careful barrel selection, the wine was assembled and blended with an un-oaked proportion (37%) which had excellent tropical flavours to help balance the oak and received a light skim milk fining before stabilising and bottling in December 2006.



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Technical Data

Region:	Coonawarra (93%) / McLaren Vale (7%)	
Variety:	Chardonnay	
Clones:	G9V7, MV6 (Coonawarra) IV5 (McLaren Vale)	
Picking Dates:	8 March 2006 (Coonawarra) 1 March 2006 (McLaren Vale)	
Sugar at picking:	12.8°Baume	
Alcohol:	13.3%	
PH:	3.24	
Acidity:	6.56gms/litre	
Residual Sugar:	3.4gms/litre	
Bottled:	7 December 2006	
Cellaring Potential:	5-6 years	
Winemaking Technique:	Oak:	63% in New French
	Malolactic:	Approx 7%
	Lees Contact:	7 months
	Time:	7 months
	Fermentation Temp:	13-17°C
	Fermentation Time:	4 weeks
	Fermentation Method:	Initiated in tank, then barrel fermented
	Blending Date:	December 2006
	Yeast Type:	Saccharomyces cerevisiae