

rrp \$17⁵⁰

SYN ROUGE

COLOUR

Bright red/scarlet

BOUQUET

Bright fresh vibrant raspberry fruit

PALATE

This is a beautifully balanced, creamy sparkling red wine showing lively raspberry and cherry flavours and finishes with a soft and cleansing acidity.

FOOD SUGGESTIONS

Serve chilled in a chilled glass on its own, with canapés or poultry. A fine accompaniment to earthy flavours, such as beetroot.

CELLARING POTENTIAL

Best enjoyed while young and fresh.

WINEMAKING NOTES

Fresh Coonawarra Shiraz was made in a fine, elegant style and matured in oak. Secondary fermentation has provided natural effervescence and the wine has been liqueured to give a creamy palate. 2% vintage port was blended in the liqueur to the wine to provide complexity.

BACKGROUND INFORMATION

The Leconfield Coonawarra estate was established in 1974 by pioneering oenologist Sydney Hamilton. During the three decades that have followed, Leconfield has embraced innovation, annually producing high quality wines which are sought after all around the world. This uniquely Australian style of wine has a fitting place alongside our traditional SYN Cuvée Blanc as bright fresh contemporary sparkling wines.

OAK TREATMENT

31% in 1-3 Year Old Oak



TECHNICAL DATA

Region:	Coonawarra
Variety:	Shiraz
Alcohol:	13.5%
Vine Age:	1982
Sugar at Picking:	14.3° Baumé

PH:	3.51
Acidity:	6.41gms/litre
Residual Sugar:	28gms/litre
Malolactic:	100%
Yeast Type:	Saccharomyces cerevisiae