

SYN CUVEÉ BLANC

COLOUR

Light Pale Straw with a persistent effervescent bead

BOUQUET

Deliciously clean, aromatic nose with a touch of peach and a dash of attractive yeast complex

PALATE

Elegant soft fruit palate in a drier style, and finishing with a clean acid finish. The wine has an excellent persistent mousse and velvety creaminess.

FOOD SUGGESTIONS

Enjoy this wine as an aperitif, or at any time of the day when a few bubbles will augment the joy of life!

CELLARING POTENTIAL

Best served in its first year or so.

WINEMAKING NOTES

The majority of this wine was grown in McLaren Vale and harvested early in the season to ensure delicacy and natural acidity. The pinot noir was allowed to undergo malo-lactic fermentation to enhance the creaminess of the palate and the components have been allowed to mature on primary yeast lees for 4 months to give the wine a luxuriant texture. Following natural secondary fermentation, the wine was liqueured ready for consumption.

BACKGROUND INFORMATION

Leconfield 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. Our tradition SYN cuvee blanc has a fitting place alongside our uniquely Australian style "SYN Rouge" sparkling red.

OAK TREATMENT

31% in 1-3 Year Old Oak



TECHNICAL DATA

Region: McLaren Vale/Coonawarra

Variety: Chardonnay & Pinot Noir

Alcohol: 12.5%

Vine Age: 20-30 years

Sugar at Picking: 10.1-12.0° Baumé

PH: 3.05

Acidity: 6.79gms/litre

Residual Sugar: 10.7gms/litre

Malolactic: Pinot Noir 100%

Yeast Type: Saccharomyces cerevisiae