



Syn Rouge

RRP \$17.50

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 Cuvee Blanc as bright fresh contemporary sparkling wines.

Oak Treatment:

31% in 1-3 Year Old Oak

Technical Data

Region:

Coonawarra/McLaren Vale

Variety:

Shiraz

Alcohol:

13.5%

Vine age:

Shiraz 1982

Sugar at Picking:

14.3 Baume

PH:

3.51

Acidity:

6.41

Residual Sugar:

28gms/litre

Malolactic:

100%

Yeast Type:

Saccharomyces cerevisiae