

Syn Cuvee

**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(55%)
Riesling(25%) Pinot
Noir (19%) Semillon
(1%)

Vine age:

20-30 year old

Sugar at Picking:

10.1-12 Baume

PH:

3.05

Acidity:

6.79

Residual Sugar:

10.7gms/litre

Malolactic:

Pinot Noir 100%

Yeast Type:

Saccharomyces
cerevisiae