

# LECONFIELD COONAWARRA

## *2017 Old Vine Riesling*

COLOUR: Bright light straw with attractive green tints.

BOUQUET: Fragrant, floral fruit nose with hints of lemon and lime.

PALATE: This wine is made in a dry style with clean zesty acidity to balance the excellent length. Flavours are long and intense in a citrus spectrum and finish clean, zesty and refreshing.

FOOD SUGGESTIONS : A wonderful aperitif on its own, and will enhance pasta and seafood. A local favourite is char-grilled octopus or a more delicate sashimi.

CELLARING POTENTIAL: The finesse and elegance of this wine makes it ideal for immediate appeal. Aging over 8-10 years will see the added dimensions of toastiness and mouth feel.

WINEMAKING NOTES: Sydney Hamilton planted the 6 acre (2.6 ha) Riesling vineyard in 1974. Today, it remains dry-grown and produces excellent fruit every year. Our philosophy with this wine is to have minimal handling. Harvesting took place in the cold of the early morning and grapes were able to be placed in the air-bag press within minutes of picking. Following cold settling where contact with juice solids occurred for several days, the juice was racked with some of those solids and fermented with an aromatic yeast strain. Following fermentation, the wine was allowed to settle on its yeast lees then ultimately received a light fining to aid clarification. This is wine in its purest form – elegant and stylish – from a single vineyard and a single fermenter.

BACKGROUND INFORMATION: The Leconfield Coonawarra estate was established in 1974 by one of Australia's most talented winemakers, Sydney Hamilton. In the subsequent four decades, the vineyard has become famous for the distinctive wines it produces. Over the years the Leconfield Riesling has taken its place amongst the best examples in Australia. Our 42-year-old Riesling comprises some of the original planting's on the estate; mature vines which produce a crop of intensely flavoured fruit with wonderful varietal character every year.



### TECHNICAL DATA

Region:	Coonawarra	PH:	2.69
Variety:	Riesling	Acidity:	8.18 gms/litre
Alcohol:	11.5%	Residual Sugar:	3.11 gms/litre
Vine Age:	1974	Malolactic:	Nil
Sugar at Picking:	11.4° Baumé	Yeast Type:	Aromatic <i>Saccharomyces cerevisiae</i>