

LECONFIELD COONAWARRA

2018 Chardonnay

COLOUR Bright medium straw with attractive green tints

BOUQUET The aroma shows ripe peach characters complexed with a nuttiness through yeast contact during barrel fermentation.

PALATE The palate shows stone fruit flavours. It is very flavoursome and has persistence, depth and finishes with a tight, but soft acidity.

FOOD SUGGESTIONS Though wonderful on its own, this wine makes an excellent accompaniment to chicken, seafood and light red meat dishes. Try it with a carpaccio of beef or asparagus wrapped in Spanish Jamon Iberico.

CELLARING POTENTIAL This full flavoured wine will gain dimension in its first two years and the acidity will see it mature over the next four to six years.

BACKGROUND INFORMATION 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. The Chardonnay sits alongside Riesling, Merlot, Shiraz, Cabernet Merlot and Cabernet Sauvignon to make our classic style of wines.

WINEMAKING NOTES Our Chardonnay vineyard was planted in 1985 and 1988. Coonawarra's white wines are wonderfully elegant, fine and invite winemakers to express their style. The 2017 Chardonnay was hand picked and whole bunch pressed. It was oxidatively handled as juice then allowed full fermentation in French oak with a selected yeast and a high level of grape solids. Initially frequent stirring of the lees (battonage) was practised during fermentation. Some partial malo-lactic fermentation was allowed while on yeast lees. We have produced a modern style of chardonnay which has finesse, elegance and long mouthfeel highlighted with very fine French oak. The wine received a light fining before bottling.

VINTAGE CONDITIONS 2018 provided the ideal conditions to produce outstanding quality white and reds wines in Coonawarra. Above average rainfall in winter and spring ensured the vines had a good start to the growing season. Leconfield's vines were unaffected by a frost event on 4th November 2017 while warmer conditions in late November and December allowed for quick, uniform flowering providing good fruit set and aided even ripening. From December to mid-April, temperatures were slightly above average and rainfall about 50% below inducing earlier veraison. Conditions provided ideal ripening with whites being picked in third to fourth week of February and reds from the third week of March to mid April. With moderate yields and even, gradual ripening, excellent quality has been ensured.

OAK TREATMENT 100% French oak for 10 months. Predominantly 2-3 year old.



TECHNICAL DATA

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|-------------------|----------------|-----------------|---------------------------|
| Region: | Coonawarra | PH: | 3.32 |
| Variety: | Chardonnay | Acidity: | 6.55 gms/litre |
| Alcohol: | 13% | Residual Sugar: | 1.16 gms/litre |
| Vine Age: | 1985 and 1988 | Malolactic: | 100% |
| Sugar at Picking: | 12.8-13° Baumé | Yeast Type: | Saccharomyces cerevisiae. |