

# LECONFIELD COONAWARRA



## 2018 Chardonnay

**COLOUR** Light pale straw with green hues

**BOUQUET** Ripe nectarine fruits overlaid with complexed yeast aromas and a subtle background of vanilla from French oak fermentation

**PALATE** Medium body with persistent long stone-fruit flavours finishing with a bright, fine, mineral acidity.

**FOOD SUGGESTIONS** This Chardonnay is excellent partnered with aubergine lasagne, seared Atlantic salmon, or a Mediterranean inspired salad. It is also wonderful on its own

**CELLARING POTENTIAL** Perfect on release with its fruity primary flavours and will gain an extra dimension of complexity through medium term aging over 4-5 years.

**BACKGROUND INFORMATION** Leconfield Coonawarra 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.

**WINEMAKING NOTES** We harvested our 2018 Chardonnay in the cool of the morning of 27th February with temperatures of 7-10 deg C and immediately pressed. Juice was oxidatively handled to stabilise the green colour and filled immediately to French oak as pressing ensued. Most of the resulting wine is from free run juice although 6% of lightly pressed wine was ultimately included. Natural ferment began after three-four days. When the wine was approaching dryness, it was inoculated with a selected yeast strain to ensure fermentation completion. Malo-lactic fermentation had completed in some barrels simultaneously with the primary fermentation. The lees were stirred in barrel from time to time during the wine's eight month maturation. The resulting wine has excellent persistence and mouth feel, while preserving its stone fruit aromas. Bottling was in November 2018.

**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** : 8 months 100% French oak - 35% new, 12% 1 yo, 53% 4 year old.

### TECHNICAL DATA

Region:	Coonawarra	PH:	3.34
Variety:	Chardonnay	Acidity:	6.83 gms/litre
Alcohol:	13%	Residual Sugar:	0.76 gms/litre
Vine Age:	1985 and 1988	Malolactic:	100%
Sugar at Picking:	12.3-13° Baumé	Yeast Type:	Natural indigenous yeast