



# LECONFIELD

W I N E S



## 2004 Leconfield Old Vines Riesling



<b>Variety:</b>	Riesling
<b>Region:</b>	Coonawarra
<b>Vintage:</b>	2004
<b>Alcohol by Volume:</b>	12.0%



### Winemakers Comments:

<b>Colour:</b>	Light straw with attractive green tints.
<b>Bouquet:</b>	As a 1 year old wine, a trace of development is beginning to enhance the primary fruit. The influence of botrytis is beginning to show as a slight marzipan/lychee character.
<b>Palate:</b>	The palate is clean, tight with a zesty acidity. The wine epitomizes finesse with length, and retains its youth.
<b>Food Suggestions:</b>	Enjoy this wine as an aperitif, with canapés and with any meal where a cleansing acidity refreshes the palate. It is excellent with a broad range of Asian-influenced cuisines.
<b>Cellaring Potential:</b>	This wine is aging slowly and beautifully. It is expected that with age, this wine will be classic of the variety and hold its head high amongst any of its contemporaries.

### Winemaking Notes:

Our Riesling vineyard was planted in 1974 by Sydney Hamilton from vines he selected from his Eden Valley property. Situated on the original 40 acre Leconfield property, this 6 acre, single vineyard is dry grown. We find that the fruit produced from this vineyard is consistent from year to year and provides grapes of wonderful concentration and style, with intense flavours and wonderful varietal definition. It is usual for a little *botrytis cinerea* to occur on the fruit which we believe enhances the complexity of Riesling and approximately 3% of the berries had some 'noble rot'. The grapes were harvested in the cool of the night on 29th of March and, following gentle air-bag pressing without crushing, the juice was allowed to settle over several weeks. The juice was racked then cool fermented with a yeast strain specially selected to enhance the floral nature of the fruit. The wine has had minimal handling and was stabilized with a light milk fining in the same tank in which it was fermented. This is wine in its purest form – elegant and stylish – from the vine to the glass.

### Background Information:

The Leconfield Coonawarra estate was established in 1974 by one of Australia's most talented winemakers, Sydney Hamilton. During three decades to follow 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 30-year-old dry grown vines comprise some of the original planting's on the estate, mature vines which annually produce a crop of intensely flavoured fruit with wonderful varietal character.



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## Technical Data

<b>Region:</b>	Coonawarra
<b>Variety:</b>	Riesling
<b>Clones:</b>	Sydney Hamilton Selection
<b>Picking Dates:</b>	29 <sup>th</sup> March, 2004
<b>Sugar at Picking:</b>	12.1°Baume
<b>Alcohol:</b>	12.1%
<b>PH:</b>	2.99
<b>Acidity:</b>	7.99gms/litre
<b>Residual Sugar:</b>	3.1gms/litre
<b>Bottled:</b>	15 <sup>th</sup> June, 2004
<b>Cellaring Potential:</b>	8+ Years
<b>Winemaking Technique:</b>	<b>Oak:</b> Nil
	<b>Malolactic:</b> Nil
	<b>Lees Contact: Time:</b> 2 Months
	<b>Fermentation Temp:</b> 13-17°C
	<b>Blending Date:</b> Single Fermenter

## Vintage Conditions:

The 2004 Coonawarra vintage was quite cool with excellent ripening conditions.