
2009 Leconfield Coonawarra Chardonnay

Variety: Chardonnay

Region: Coonawarra

Vintage: 2009

Alcohol by Volume: 13%



Winemakers Comments:

Colour:

Bright medium straw with attractive green tints

Bouquet:

Fresh cut peaches with a trace of almond; this attractive dominant fruit nose shows a touch of yeastiness and fine oak.

Palate:

Fine stone fruit flavours with a long and persistent palate that finishes cleanly 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.

Cellaring Potential:

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

Background Information:

The Leconfield Coonawarra estate was established in 1974 by one of Australia's most talented winemakers, Sydney Hamilton. In the subsequent three decades, the vineyard has become famous for the distinctive wines it produces. The Chardonnay sits alongside Riesling, Merlot, Shiraz and Cabernet Sauvignon to make our classic style of wines.

Vintage Conditions:

Apart from good soaking rains in December, the 2009 growing season was very dry. 34 mm of scattered showers fell in March and did no harm. Warm-hot conditions in late January and early February were too early to have a major affect on the vineyards provided canopies of not overly stressed vines were in good condition. A mild March and April slowed ripening.

Winemaking Notes:

We have two vineyards of Chardonnay, planted in 1985 and 1988. Coonawarra's white wines are wonderfully elegant, fine and invite winemakers to express their style. In 2009 we chose from several techniques and selected from the barrels to produce this wine. After cold settling, the wine was inoculated with yeast and a portion was immediately run into oak for barrel fermentation with initial frequent battonage during fermentation and less frequent lees stirring as the wine matured. A second portion was fermented without the use of oak. The wine was allowed to undergo partial malolactic fermentation while on yeast lees. In contrast to our Riesling in which we take pride in our austere acidity, this wine's quite moderate yet balanced acid adds length and finesse. The wine received a light skim milk fining before bottling in August 2009.

Technical Data

Region:	Coonawarra
Variety:	Chardonnay
Clones:	MV6 and G9V7
Vine Age:	1985 and 1988
Picking Dates:	10 th and 18 th March, 2009
Sugar at picking:	12.3-12.8 Baume
Cultivation Practices:	Detailed hand clean up following initial machine pruning
Soil Type:	Terra Rossa
PH:	3.26
Acidity:	6.32gms/litre
Residual Sugar:	1.5gms/litre

Winemaking Technique:

Oak:	36% New French (Tronçais) 24% 2 year old French 40% Unoaked.
Malolactic:	Partial
Lees Contact: Time:	4 Months
Fermentation Temp:	13-17C
Blending Date:	July 2009
Yeast Type:	Aromatic <i>Saccharomyces bayanus</i>