
2011 Leconfield Old Vines Riesling

Variety:	Riesling
Region:	Coonawarra
Vintage:	2011
Alcohol by Volume:	12.0%



Winemakers Comments:

Colour:

Light straw with attractive green tints

Bouquet:

Very attractive 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, crisp and refreshing.

Food Suggestions:

This wine makes 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.

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 38-year-old Riesling vines comprise some of the original plantings on the estate; mature vines which produce a crop of intensely flavoured fruit with wonderful varietal character every year.

Vintage Conditions:

2011 was characterised by much cooler temperatures than average and with many rainfall events through the growing and vintage period. It was a year in which quality grapes were the reward of vigilant viticulture.

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. The nature of the season meant that the grapes had some botrytis at harvest which has added an extra dimension to the wine. Harvesting took place in the early morning to take advantage of cold temperatures and grapes were placed in the air-bag press within minutes of picking. The juice was cold settled then racked with some solids to ferment 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 before filtering and bottling. This is wine in its purest form – elegant and stylish – from the vine to the glass.

Technical Data

Region:	Coonawarra
Variety:	Riesling
Clones:	Syd Hamilton Selection
Vine Age:	1974
Picking Dates:	15 th March, 2011
Sugar at picking:	11.8 Baume
Cultivation Practices:	Unirrigated vines. Hand pruned
Soil Type:	Terra Rossa
PH:	2.88
Acidity:	8.94gms/litre
Residual Sugar:	3.0 gms/litre

Winemaking Technique:

Oak:	Nil
Malolactic:	Nil
Lees Contact: Time:	2 Months
Fermentation Temp:	13-16C
Blending Date:	Single Fermenter
Yeast Type:	Aromatic <i>Saccharomyces bayanus</i>
Bottling date	07 th July 11