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## 2010 Leconfield Noble Harvest Riesling

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**Variety:** Riesling  
**Region:** Coonawarra  
**Vintage:** 2011  
**Alcohol by Volume:** 12%



### **Winemakers Comments:**

**Colour:**  
Full golden yellow

**Bouquet:**  
Fragrant nose showing characteristics of rose petals, dried apricots with some honey and citrus

**Palate:**  
Medium sweet palate showing good lusciousness yet retains a fine acid finish to balance the palate

**Food Suggestions:**  
This is a wine to savour at the end of a meal with a fine desert or with a firm matured or blue cheese. Or when the sweet tooth beckons, it is delicious on its own

**Cellaring Potential:**  
The wine has been made in a medium body style with good acidity that should allow several years cellaring

**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. Noble Riesling is produced only in those rare years when the weather conditions are suitable for the development of botrytis cinerea

**Vintage Conditions:**  
2011 was characterised by much cooler temperatures than average and with many rainfall events through the growing and vintage period. Towards the end of vintage, conditions were conducive to the development of botrytis cinerea necessary for the concentration of grapes required for this wine

**Winemaking Notes:**  
This was the last fruit picked in the 2011 vintage. Conditions were favourable for the development of botrytis cinerea, the noble rot that naturally concentrates the sugars and acids in the grapes. The fruit was hand picked then allowed to press over two days to extract the nectar. Fermentation was relatively warm for a white wine and when sufficient sugar had been metabolised by the yeast, the fermentation was stopped. The wine was stabilised and fined before bottling in September 2011

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**Technical Data**

<b>Region:</b>	Coonawarra
<b>Variety:</b>	Riesling
<b>Clones:</b>	Sydney Hamilton Selection
<b>Vine Age:</b>	Planted 2005
<b>Soil Type:</b>	Terra Rossa
<b>Picking Dates:</b>	29 April 2011
<b>Picking Method:</b>	Hand Picked
<b>Sugar at Picking:</b>	20° Baumé
<b>Cultivation Practices:</b>	Hand pruned
<b>PH:</b>	3.13
<b>Acidity:</b>	67.53gms/litre
<b>Residual Sugar:</b>	95.51gms/litre
<b>Bottled:</b>	22 September 2011

**Winemaking Technique:**

<b>Oak:</b>	Nil
<b>Malolactic:</b>	Nil
<b>Lees Contact: Time:</b>	2 Weeks
<b>Fermentation Temp:</b>	20-22C
<b>Yeast Type:</b>	Saccharomyces cerevisiae (variety bayanus)
<b>Blending Date:</b>	Single Fermenter