

LECONFIELD COONAWARRA

2017 Chardonnay

COLOUR Bright medium straw with attractive green tints

BOUQUET The aroma shows ripe peach characters complexed with a nuttiness through yeast contact during barrel fermentation.

PALATE The palate shows stone fruit flavours. It is very flavoursome and has persistence, depth and finishes 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 or asparagus wrapped in Spanish Jamon Iberico.

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

BACKGROUND INFORMATION 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. The Chardonnay sits alongside Riesling, Merlot, Shiraz, Cabernet Merlot and Cabernet Sauvignon to make our classic style of wines.

WINEMAKING NOTES Our Chardonnay vineyard was planted in 1985 and 1988. Coonawarra's white wines are wonderfully elegant, fine and invite winemakers to express their style. The 2017 Chardonnay was hand picked and whole bunch pressed. It was oxidatively handled as juice then allowed full fermentation in French oak with a selected yeast and a high level of grape solids. Initially frequent stirring of the lees (battonage) was practised during fermentation. Some partial malo-lactic fermentation was allowed while on yeast lees. We have produced a modern style of chardonnay which has finesse, elegance and long mouthfeel highlighted with very fine French oak. The wine received a light fining before bottling.

OAK TREATMENT 100% French oak for 10 months. Predominantly 2-3 year old.



TECHNICAL DATA

Region: Coonawarra
Variety: Chardonnay
Alcohol: 13%
Vine Age: 1985 and 1988
Sugar at Picking: 12.8-13° Baumé

PH: 3.32
Acidity: 6.55 gms/litre
Residual Sugar: 1.16 gms/litre
Malolactic: 100%
Yeast Type: Saccharomyces cerevisiae.