

LECONFIELD

COONAWARRA

2018 Rosé

TROPHY - 2018 Limestone Coast Wine Show



COLOUR: Pale light blush pink

BOUQUET: Floral nose reminiscent of freshly picked rose petals with hints of strawberry and melon.

PALATE: An elegant palate of good length and depth. Dry in style with a refreshing soft acidity, finishing crisp especially when served lightly chilled.

FOOD SUGGESTIONS: Our rosé can be enjoyed chilled as an aperitif, perfect on a warm relaxed afternoon. Food wise, it will match any dish that would normally be served with a white wine or through serving it at 12-16 deg C, it would go well in the company of a Thai curry.

CELLARING POTENTIAL: This is a perfect wine to be served in its first year or two while still young and fresh.

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. This rosé is the first produced by Leconfield.

WINEMAKING NOTES: We wanted to capture the elegance of Merlot in this wine through cool night harvesting. No pressing was used in the extracting of juice, producing a lightly coloured and elegant wine. 75% of the juice was treated as an aromatic white – cold settled, racked with low solids and cold fermented using an aromatic yeast. The other 25% was fermented with whole solids and natural yeast at a warmer temperature, then allowed to undergo malo-lactic fermentation to promote mouthfeel and length. The wine was stored on light lees, then received a light fining before stabilising, filtration and bottling in October 2018.

VINTAGE CONDITIONS: 2018 was an outstanding vintage. Good rainfall during winter and spring provided perfect conditions for vines to produce quality fruit. Leconfield was fortunate to escape damage from a severe frost in early November 2017. Subsequent warm conditions lead to slightly early fruit set. Summer was drier than average and although harvest was expected to be early, patience was required to fully explore the grape's potential. Red wines show great depth of colour while whites are fine and flavoursome.

TECHNICAL DATA

Region:	Coonawarra
Variety:	Merlot
Alcohol:	13%
Vine Age:	1982-1999
Sugar at Picking:	13.1° Baumé

pH:	3.17
Acidity:	6.09 gms/litre
Residual Sugar:	3.2 gms/litre
Malolactic:	Partial 25%
Yeast Type:	<i>Saccharomyces cerevisiae</i>