SYN

NV SPARKLING CHARDONNAY PINOT NOIR

COLOUR: Pale straw with a touch of green. Persistent fine bead.

BOUQUET: Attractive, bright peachy nose complexed with an enticing yeasty influence to give a trace of macadamia nut.

PALATE: Zesty palate with a clean bright acidity. Brut in style, the wine leaves the palate tingling and refreshed. The wine has an excellent persistent mousse and velvety creaminess.

FOOD SUGGESTIONS: Beautiful chilled as an aperitif or serve with hors d'ourves, oysters, fresh seafood and asparagus. Enjoy this wine as an aperitif, or at any time of the day when a few bubbles will augment the joy of life!

CELLARING POTENTIAL: Best while in its youth.

WINEMAKING NOTES: Coonawarra has been chosen for its cool climate to produce Chardonnay and Pinot Noir with tight acidity and elegance of fruit. Grapes are harvested early in the season while sugar levels are low and acidity bright and lightly pressed. The juice completes it first fermentation with grape solids to enhance the texture of the palate. Some components are allowed to complete malo-lactic fermentation and the entire blend is kept on yeast lees to add to the complexity of the wine. When ready, the wine is re-fermented to produce natural effervescence and final liqueuring to round out the palate.

BACKGROUND INFORMATION: Leconfield estate was established in 1974 by pioneering oenologist Sydney Hamilton. During the three decades that have followed, Leconfield has embraced innovation, annually producing high quality wines which are sought after all around the world. Our traditional SYN Chardonnay Pinot Noir has a fitting place alongside our uniquely Australian style "SYN Rouge" sparkling shiraz.

OAK TREATMENT: 20% in 5 year old hogsheads for 9 months

TECHNICAL DATA

Region:	Coonawarra	PH:	3.01
Variety:	Chardonnay & Pinot Noir	Acidity:	8.00 gms/litre
Alcohol:	12%	Residual Sugar:	10.7gms/litre
Vine Age:	20-30 years	Malolactic:	Pinot Noir 100%
Sugar at Picking:	10.6-10.8° Baumé	Yeast Type:	Saccharomyces cerevisiae