

Syn

NV SPARKLING ROSÉ

COLOUR: Pale salmon. Fine delicate bead of effervescence.

BOUQUET: Stone fruit nose with attractive yeasty complexity. Lively Pinot Noir fruit enhances the peachy aromas.

PALATE: Subtle flavours of cherry surround the textured palate. Brut in style with lovely creaminess, the wine finishes with a refreshing soft acidity.

FOOD SUGGESTIONS: A wine for any occasion as an aperitif, with finger foods or with seafood.

CELLARING: Best while in its youth.

WINE MAKING: Cool climate Coonawarra Chardonnay and Pinot Noir were harvested separately while sugar levels were low and acidity tight to promote elegance and delicacy in the fruit. Fermentation was enhanced with a yeast that promotes complexity and cool fermented in the presence of juice solids. Once fermented to dryness, the components were combined with some reserve wines matured in older oak and allowed to complete malo-lactic conversion to soften the acidity. Storage on yeast lees to promote creaminess. The wine received minimal fining before its secondary yeast fermentation to create the natural effervescence, after which a final touch up on dosage rounded out the texture.

BACKGROUND: Leconfield estate was established in 1974 by pioneering oenologist Sydney Hamilton. Leconfield has embraced innovation to produce high quality wines which are sought after all around the world. SYN Rosé is a new addition to our sparkling range and complements our traditional SYN Chardonnay/Pinot Noir and our uniquely Australian style "SYN Rouge" sparkling Shiraz.

VINTAGE CONDITIONS; 2020 as a low yielding vintage. Rainfall in both winter and spring rainfall was lower than average. Following a very warm and dry second half of December, conditions during veraison and ripening were cooler than average and free from extreme temperatures and was ideal sparkling styles.

OAK TREATMENT: 25% in 5 year old hogsheads for 14 months



TECHNICAL DATA

Region:	Coonawarra	Acidity:	7.10 gms/litre
Variety:	Chardonnay 59% & Pinot Noir 41%	Residual Sugar:	10.5gms/litre
Alcohol:	12.5%	Lees Contact:	5 months
Sugar at Picking:	11-11.4° Baumé	Yeast Type:	Saccharomyces cerevisiae
PH:	3.13	Malo:	100%