

LECONFIELD COONAWARRA

2020 Old Vine Riesling

COLOUR: Pale straw yellow with green tinges.

BOUQUET: Vibrant floral perfume with zesty lime.

PALATE: Made in a dry style, the palate is elegant and fine and shows mid palate texture. It finishes crisp and clean with a light refreshing spritz.

FOOD SUGGESTIONS: Perfect with oysters, salsa, seafood and pasta or enjoy it as aperitif.

CELLARING POTENTIAL: This Riesling is ideal as a youthful wine but the fine acidity and flavour of this wine lends itself to the toasty complexity attained after 6-8 years.

WINEMAKING NOTES: Sydney Hamilton planted the 6 acre (2.6 ha) Riesling vineyard in 1974 and we have now completed a restructuring of the vineyard to sustain it over the next 40 or more years. We made several small parcels using different yeasts and techniques, included some barrel fermentation of a small batch in well seasoned hogsheads to provide texture and length. . Harvesting took place in the cold of the early morning and grapes were able to be placed in the air-bag press within minutes of picking. The juice was cold settling before fermentation and cool fermented to retain fragrant esters. Following fermentation, the wine was allowed to settle on its yeast lees then ultimately received a light fining to aid clarification.

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. Over the years the Leconfield Riesling has taken its place amongst the best examples in Australia. Our 42-year-old Riesling comprises some of the original planting's on the estate; mature vines which produce a crop of intensely flavoured fruit with wonderful varietal character every year.

VINTAGE CONDITIONS Coonawarra had an excellent vintage in 2020 Above average rainfall in winter, November and December provided the moisture needed to sustain the vines through what was otherwise a much drier than average growing and ripening season. Above average temperatures in late February and early March saw veraison complete and set the course for even ripening leading up to vintage. Harvest dates were in line with long term averages with whites ready in mid-March and reds from late March to mid-April. Fruit flavour is a stand out with good natural soft acidity in Riesling and Chardonnay and medium to full body in reds which show both power and elegance.



TECHNICAL DATA

Region:	Coonawarra	PH:	2.93
Variety:	Riesling	Acidity:	7.9 gms/litre
Alcohol:	12.5%	Residual Sugar:	2.93 gms/litre
Vine Age:	1974	Malolactic:	12% in 6 yo hogsheads
Sugar at Picking:	11.5 -12.6° Baumé	Yeast Type:	Aromatic <i>Saccharomyces cerevisiae</i>