

# LECONFIELD COONAWARRA

2021 Chardonnay



## 2021 Vintage

**Colour:** Light pale straw with green hues

**Bouquet:** Ripe nectarine fruits overlaid with complexed yeast aromas and a subtle background of vanilla from French oak.

**Palate:** Medium body with persistent long stone-fruit flavours finishing with a bright, fine, mineral acidity.

**Food Suggestions:** Eggplant lasagne, seared Atlantic salmon, or a Mediterranean inspired salad. Wonderful on its own

**Cellaring Potential:** Perfect on release with fruity primary flavours will gain extra complexity over 4-5 years.

## Technical Notes

Harvested in the cool of the morning immediately pressed. Juice was oxidatively handled to stabilise the green colour and filled immediately to French oak as pressing ensued. Most of the resulting wine is from free run juice although 6% of lightly pressed wine was ultimately included. Natural ferment began after three-four days. When the wine was approaching dryness, it was inoculated with a selected yeast strain to ensure fermentation completion. Malo-lactic fermentation had completed in some barrels simultaneously with the primary fermentation. The lees were stirred in barrel from time to time during the wine's eight month maturation.

**Variety:** Chardonnay

**Alcohol:** 13%

**Sugar at Picking:** 12.3-13° Baumé

**PH:** 3.34

**Acidity:** 6.83 gms/litre

**Residual Sugar:** 0.76 gms/litre

**Malolactic:** 100%

**Yeast Type:** Natural indigenous yeast

**Oak Treatment:** 8 months in 100% French oak - 35% new, 12% 1 yo, 53% 4 year old.

## Background

Leconfield Coonawarra 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.

**Winemakers:** Paul Gordon & Greg Foster

**Region:** Coonawarra

**Vine Age:** 1985 and 1988

## Vintage Conditions

The 2021 Vintage in Coonawarra has the hallmarks of an incredible vintage, with superb conditions and fruit of outstanding quality and quantity being harvested. The season was mild with very stable weather conditions. The temperatures during the growing season were mild with only minor fluctuations and no major rainfall events. Dry conditions continued right through summer, and consequently, berries remained relatively small with thick skins. Coonawarra did receive several small rainfall events during the growing which was beneficial to the general vine health and soil moisture. These climatic conditions lead to long and steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour.

**LECONFIELD COONAWARRA**

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