

LECONFIELD
COONAWARRA

2022 Chardonnay



2022 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

Residual Sugar: 0.76 gms/litre

Alcohol: 13%

Malolactic: 100%

Sugar at Picking: 12.3-13° Baumé

Yeast Type: Natural indigenous yeast

PH: 3.34

Acidity: 6.83 gms/litre

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

Coonawarra experienced another strong vintage in 2022. With stable conditions, high-quality fruit and moderate to good yields we ended slightly below the long-term average yield for the region. The vintage start was consistent with whites' long-term average before moving into Shiraz, finishing with Cabernet in the second half of May. Coonawarra received close to the long-term average rainfall throughout winter. Overall it was a mild growing season, with no prolonged heat waves or hot days—perfect ripening conditions for Cabernet Sauvignon. October and November were cooler than average before warming up in late November, just in time for flowering, resulting in a very even fruit set. The temperature throughout January was slightly above average before returning to the long-term average throughout February and March.

LECONFIELD COONAWARRA

1545 Riddoch Highway Coonawarra | p: 08 8737 2326

www.leconfieldwines.com | @leconfieldcoonawarra