# LECONFIELD COONAWARRA

# 2022 La Sevillana' Rosé





### 2022 Vintage

Colour: Bright blush pink

Bouquet: A bunch of roses in a glass. Fragrant and

Palate: This is a dry style of rosé that has been crafted to have great flavour and persistence. It finishes clean, fine and crisp.

Food Suggestions: Our rosé can be enjoyed chilled as an aperitif, perfect on a warm relaxed afternoon. Food wise, it will match any dish that would normally be served with a white wine. Excellent with Asian inspired dishes.

Cellaring Potential: Perfect served in its first year or two while still young and fresh.



#### Technical Notes

Merlot was harvested at night to take advantage of cool temperatures. Free run juice with minimal skin contact produced the blush pink colour. The juice was lightly fined, settled and then fermented cool with an aromatic yeast to enhance the aroma. The wine was allowed to commence malo-lactic fermentation to enhance mouthfeel and fermented to dryness. Extended time on lees provided length on the palate before the wine was prepared for bottling.

Variety: Merlot

Region: Coonawarra Residual Sugar: 0.39 gms/litre

Vine Age: 1982-1999 Malolactic: Partial 50%

**Alcohol: 13.5%** 

Sugar at Picking: 14.0° Baumé

PH: 3.33

Acidity: 6.70 gms/litre

Yeast Type: Saccharomyces cerevisae and natural yeast.

Lees Contact: 2 months.

## Background

The Leconfield Coonawarra estate was established in 1974 by one of Australia's most talented winemakers, Sydney Hamilton. During the four decades to follow, the vineyard has become famous for the distinctive wines it produces. Our Rosé is a recent inclusion to our range. We have named the wine La Sevillana after the roses which feature extensively in our vineyards. Noted for its elegant fragrance, and suitability as a hedge, this floribunda rose provides orange-red flowers for an extensive period of the year.

Winemakers: Paul Gordon & Greg Foster

Winegrower: Dr Richard Hamilton

### 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.

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