



# Lindemans

## Coonawarra Pyrus 2000

The Lindemans Coonawarra trio is a culmination of over 150 years of winemaking experience. They are the ultimate expression of Lindemans winemaking skill; three landmark wines crafted in a traditional style that remains faithful to Dr Henry J Lindemans impeccable winemaking principles. Individually each wine is a distinguished example of its particular varietal, while collectively they are a unique range which illustrates the capabilities of Coonawarra for producing some of Australia's greatest red wine styles.

Lindemans Pyrus Coonawarra is a classic Bordeaux style blend sourced from the centre of Coonawarra's Terra Rossa strip, including the century old nursery vineyard, the oldest planting in Coonawarra. It utilises a backbone of old vine Coonawarra cabernet sauvignon, fleshed out by merlot and cabernet franc to create a particularly rich, and supple wine of great complexity. This elegant blend can be enjoyed young or left to improve in the bottle for many years to come.

### Vineyard Region

Coonawarra

### Vintage Conditions

Coonawarra experienced a very cool spring with reasonable rainfall leading to abundant shoot growth. Significant rain fell between Christmas and New Year, followed by very dry and hot conditions until March. Cabernet Sauvignon of an excellent quality was produced throughout Coonawarra in 2000. Across all vineyard blocks, there was a consistency of quality that will be the hallmark of the year.

### Grape Variety

Cabernet Sauvignon, Merlot, Cabernet Franc

### Maturation

This wine was matured for 20 months in new French hogsheads and barriques.

## Winemaker Comments: Greg Clayfield



### Colour

Attractive deep red colour with some traces of purple.



### Nose

The nose shows blackberry and dark plum fruit with leafy touches, bolstered by notes of chocolate, mocca and cigar box like oak.



### Palate

A medium to full bodied wine with an excellent palate showing intense berry fruit flavours, and rich, long, fine, chalky tannins. This is very much a wine that shows the intended richness and elegance of a premium Coonawarra blend.

### Wine Analysis

Alc/Vol: 13.5%  
Acidity: 6.90g/L  
pH: 3.36

### Last Tasted

24 Aug 2005

### Peak Drinking

Now - 2012

### Food Matches

Ideally suited to Beef, Lamb, Veal

