



Lindemans

Coonawarra Pyrus 1998

Lindemans combines three classic Bordeaux varieties - cabernet sauvignon, merlot and cabernet franc - to make this full-flavoured, classic-style wine noted for its soft, round structure.

Lindemans Pyrus exemplifies the modern Australian cabernet blend - rich in fruit, well-structured and perfectly balanced.

This wine - from an outstanding vintage in Coonawarra - takes its name from Coonawarra's original Pyrus Vineyard and Orchard, established in the 1980s.

The 1998 vintage is a blend of Cabernet Sauvignon (67.5%), Merlot (25.3%) and Cabernet Franc (7.2%).

Vineyard Region

Coonawarra

Vintage Conditions

An exceptional, trouble-free vintage that delivered large volumes of remarkably consistent wine. Rainfall to October was below the average, although November produced short, heavy spurts of rain that aided moisture levels and promoted vigorous growth. Dry conditions, but not scorching heat, continued throughout the summer.

Grape Variety

Cabernet Sauvignon, Merlot, Cabernet Franc

Maturation

Seventeen months in French oak (85% new; 15% one-year-old barriques).

Winemaker Comments: Greg Clayfield



Colour

Excellent dark purple/crimson red.



Nose

Sweet, nutty berry fruit with great concentration, combined with a background of cedary French oak.



Palate

A full-bodied, long and intense wine that reflects the outstanding vintage in Coonawarra. The liquorice and leafy blackcurrant fruit flavours finish with soft tannins.

Wine Analysis

Alc/Vol: 13.3%
Acidity: 7.10g/L
pH: 3.33

Last Tasted

25 May 2000

Peak Drinking

2001 - 2010

Food Matches

Ideally suited to Lamb, Duck & Game, Beef

