



Lindemans

Coonawarra Pyrus 1999

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 the Coonawarra. It utilises a backbone of old vine Coonawarra Cabernet, 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

After a dry winter good September rains helped to ensure a successful fruit set. The summer was in the main warm and dry before autumn brought cooler weather and relieving rains. Vintage was conducted in good conditions two weeks early. Low yields and the prevailing vintage conditions resulted in grapes with tight structure, particularly intense flavours and pronounced but fine tannins.

Grape Variety

Cabernet Sauvignon, Merlot, Cabernet Franc

Maturation

Nineteen months in French Barriques and Hogsheads (90% new; 10% 1 Year Old).

Winemaker Comments: Greg Clayfield



Colour

A striking dark red colour moving towards purple.



Nose

The benefits of blending grape varieties are illustrated handsomely by the expressive, complex nose. The aroma is packed with red berry fruit, chocolate and brambles and supported by the subtle cedar and spice of well-integrated oak.



Palate

The palate is characteristically rich and smooth with initial sweet berry and liquorice flavours evolving to highlight savoury Merlot characters and finishing with rounded tannins and subtle oak. Whilst immediately approachable, the fine tannins and palate structure indicate a long cellaring future.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

26 Nov 2001

Peak Drinking

Now - 2013

Food Matches

Ideally suited to Duck & Game, Lamb, Beef

