



LINDEMAN'S

FOUNDED BY DR HENRY LINDEMAN IN 1843

Coonawarra Trio – Pyrus 2014

Lindeman's St. George Vineyard Cabernet Sauvignon, Limestone Ridge Vineyard Shiraz Cabernet and Pyrus Cabernet blend make up the Lindeman's Coonawarra Trio. These wines represent the epitome of Lindeman's premium winemaking heritage and four decades of red wine making in Coonawarra, South Australia.

Individually, each wine in the Coonawarra Trio is a distinguished example of its style of Cabernet Sauvignon: Pyrus offers a traditional blend; Limestone Ridge delivers the quintessential Australia Shiraz Cabernet Sauvignon blend, while St. George is purely Cabernet Sauvignon.

Collectively, the Coonawarra Trio comprises a group that is truly representative of one of Australia's most prestigious Cabernet Sauvignon regions and a coveted addition to the cellars of serious wine collectors at home and abroad.

Winemaker Comments Brett Sharpe

Vintage Conditions: One of the longest vintages on record with harvest starting mid February and finishing in the first week of May. Winter was the second wettest in the last 28 years providing a very welcome recharge to the underground aquifer. Rainfall continued into spring with almost double the long term average falling, a blessing in disguise with the warm weather that was to follow during summer. Flowering from late November to mid-December was cold and windy, similar to vintages 2009 and 2012, and consequently fruit set was impacted. Cabernet was most affected and had more moderate yields as a result. January and early February were hot and dry, however with good water availability and accurate early weather forecasts the fruit was well protected by healthy canopies and heat damage to the vines was minimal. The warm weather brought the ripening of many of the varieties on rapidly but the cool nights and moderate days that Coonawarra is renowned rolled in around mid to late February and slowed the ripening. Leaf condition held well for most of the season with autumnal yellowing of older leaves starting in early April. Small falls of rain over the ripening period meant fruit quality was sound right to the end.

Overall, a perfect extended dry and mild ripening season for flavour, colour and tannin development which has delivered a classic elegant Coonawarra vintage.

Grape Variety: 82% Cabernet Sauvignon, 12% Merlot, 6% Malbec

Maturation: 16 months in a mixture of new and seasoned French oak

Colour: Deep purple colour

Nose: Lifted blackberry and cassis fruit, tobacco leaf and floral aromas complimented by savoury smoky oak offering a complex & inviting introduction to this wine

Palate: Medium bodied elegant yet intense, layered and long with the blackberry and dark rose petal flavours well supported by fine grained chalky tannins and well-handled French oak

Vineyard Region: Coonawarra, South Australia

Bottling Date: December 2015

Harvest Date: Late March to late April 2014

Peak Drinking: 2017 – 2030

Wine Analysis: Alc/Vol: 13.57%, Acidity: 6.25g/L, pH: 3.54

Cellaring: 10+ years

