



Lengs & Cooter

www.lengscooter.com.au

South Australia



Colin Cooter and Karel Lengs started making wine as a hobby in the early '80's. The first wine releases soon attracted an eager buying public due to the wines quality and price. The wines also received great press reviews. Colin and Karel then decided to increase production gradually and spend more time in the wine business. The rest is history. Lengs & Cooter is now regarded as one Australia's best makers of quality wines that are offered at true value prices

2009 Watervale Riesling

This wine exemplifies the 2009 vintage Rieslings with stunning purity and citrus blossoms and amazing lime and lemon zest in the mouth. Fresh and crisp lemon juice squeezed over crunchy apple flavours with bright and exciting acid.

2006 The Victor Shiraz

A significant proportion of this wine is handmade using traditional methods i.e. small two tonne open fermenters, hand plunged and basket pressed prior to spending 10 months in older French and American oak Hogsheads.

2004 Shiraz / Viognier

"An interesting and complex interplay between varietal characters and regional influence; blackberry, red cherry fruit and chocolate with the subtle Viognier lift. Screw cap 14.5% alc." James Halliday's Wine Companion Rating 92 To 2019



2005 Swinton Cabernet Sauvignon

The Swinton vineyard is North facing with calcareous clay and limestone soils. This wine is predominantly Cabernet Sauvignon with small percentages of Merlot and Shiraz. Fermentation is completed in traditional open tanks and the cap is hand plunged 4 times a day. Fermentation time is 7--9 days after which it is pressed using the traditional basket press. Maturation was in 60% new French oak hogsheads and 40% in one and two year olds for a total of 16 months prior to bottling.

2004 Old Vine Shiraz

Average vine age exceeds 80 years. Most of the fruit, in the order of 90%, is sourced from the Sevenhill district, with the remaining 10% from Northern Clare. Trellising is standard single cordon but with foliage lifting wires to gain better exposure to the sun and more even ripeness at vintage time. Due to the various vine ages and also the range of soil types, the fruit from each of individual blocks ripen at different times. We take advantage of this and pick over a period of 8 to 12 days. Maturation takes place in new and reconditioned barrels for 12 to 14 months. 40 to 50% of the Hogsheads are new, with the remaining ranging from 1 year old to 3 year old.

2003 Reserve Shiraz

This is a big, concentrated and full-flavoured wine packed with black-fruits. The oak is well-integrated and adds structure. Round and fleshy on the palate, with long juicy fruit the entire length. Finishes with good grip and persistence.