



### 2007 Leconfield Shiraz

<b>Variety:</b>	Shiraz
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2007
<b>Alcohol by Volume:</b>	15%



#### Winemakers Comments:

- Colour:** Full dense red with vibrant scarlet highlights.
- Bouquet:** Dense rich full fruit nose in the pepper/ blood plum spectrum. Fine grained oak has contributed layers of vanilla and cinnamon to complex the fruit.
- Palate:** This is a full rich wine that shows intense plummy flavours while retaining an elegance of style through long tannins and tight clean acidity. Tannins are fine and tight to set the wine for those who chose to age it from some time.
- Food Suggestions:** The wine will best match full flavoured meals, such as tender beef, or full flavoured vegetarian dishes.
- Cellaring Potential:** 10 or more years.

#### Winemaking Notes:

In keeping with previous vintages, the style of this wine comes from the inherent fruit characteristics of the three vineyards from which the grapes have been sourced. Backbone comes from vines planted in the late 1800's, vibrancy from 13 year old vines from our Farm Block and tight tannins from our 1963 'Winery' block. Some barrel ferment was practised in 2007 to complex the wine and soften the tannins. The components were pumped from oak several times and received an egg fining on final blending.

#### Background Information:

Leconfield was established in 1974 by pioneering oenologist Sydney Hamilton who, at 76 years of age, had the dream to produce the classic Australian red wine. Leconfield McLaren Vale Shiraz provides a sibling to the classic Coonawarra Cabernet Sauvignon for which the estate is famous as well as the Coonawarra Merlot.

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## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Shiraz
<b>Clones:</b>	1625 and Own Selection
<b>Vine age:</b>	13-115 Years
<b>Picking Dates:</b>	20-24 February 2007
<b>Picking Method:</b>	Hand and Machine
<b>Sugar at Picking:</b>	14.9-15 Baume
<b>PH:</b>	3.45
<b>Acidity:</b>	6.98grams/litre
<b>Residual Sugar:</b>	3.0grams/litre
<b>Bottled:</b>	21 October 2008
<b>Cellaring Potential:</b>	10 years plus
<b>Winemaking Technique:</b>	
<b>Oak:</b>	100% for 18 Months 17% New French, 12% New American 20% 1 YO French, 39% 2 YO French 12% 1-2 American
<b>Malolactic:</b>	100%
<b>Lees Contact:</b>	4 weeks in oak and tank
<b>Yeast Type:</b>	<i>Saccharomyces cerevisiae</i>
<b>Fermentation Temp:</b>	22-28C
<b>Blending Date:</b>	September 2007

### Vintage Conditions:

The 2007 McLaren Vale growing season was one of the driest on record, producing small berry size and yields of 40-50% of average. There was some rain in early January which gave the vines a much needed drink before harvest. No rain fell after veraison. Harvest some 2-3 weeks earlier than normal for each variety.