



2006 Leconfield Shiraz

Variety:	Shiraz
Region:	McLaren Vale
Vintage:	2006
Alcohol by Volume:	14.5%



Winemakers Comments:

- Colour:** Full dense red with vibrant scarlet highlights.
- Bouquet:** Concentrated dark fruits with hints of pepper and mocha; this wine has the unmistakable characteristics of rich McLaren Vale Shiraz. Oak has contributed spicy overtones of nutmeg, vanilla and cinnamon. In its youth, this wine has vibrancy and freshness.
- Palate:** The palate shows a wine with style. The concentration of plummy fruit is restrained through a tight acidity to give elegance whilst fine, long tannins have created a velvety finish.
- Food Suggestions:** The wine will best match full flavoured meals, such as tender beef, or full flavoured vegetarian dishes.
- Cellaring Potential:** In crafting this wine, we have allowed for sufficient elegance and softness to make it appeal in its youth, but with the structure to reward 10 or more years of cellaring.

Winemaking Notes:

We have used fruit selected from three vineyards for this wine. The backbone of the wine is from vines planted in the late 1800's which has provided the tight tannin structure. To this, we have blended some fruit from 1963 plantings and from some 12 year old vines from our Farm block that have lifted the fruit vibrancy. The wine was allowed extra time in skins to fine the tannin structure and then matured in oak hogsheads, from which we selected some American oak and some older French oak to contributing those characteristics that we were seeking. The wine was emptied from oak several times to aid maturity and freshness, before being finally blended. We have used a light egg white fining to clarify the wine and balance the tannins before bottling.

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.

Technical Data

Region:	McLaren Vale
Variety:	Shiraz
Clones:	1625 and Own Selection
Picking Dates:	7 & 10-11 March 2006
Sugar at Picking:	13.6-14.7 Baume
Yield:	8.5 tonnes/ha (3.5 t/acre)
Alcohol:	14.5%
PH:	3.61
Acidity:	6.74grams/litre
Residual Sugar:	2.2grams/litre
Bottled:	5 December 2007
Cellaring Potential:	10 years plus
Winemaking Technique:	
Oak:	100% for 18 Months 42% New American 42% 3YO French Remainder in Older American
Malolactic:	100%
Lees Contact:	3 weeks in tank
Fermentation Temp:	22-28C
Blending Date:	December 2007