



LECONFIELD

W I N E S



2004 Leconfield Shiraz

Variety:	Shiraz
Region:	McLaren Vale
Vintage:	2004
Alcohol by Volume:	14.0%



Winemakers Comments:

- Colour:** Full dense red with youthful crimson highlights.
- Bouquet:** Spicy, intense Shiraz showing elegant concentrated fruit complexed and enhanced with careful use of new French oak.
- Palate:** The palate is full bodied with long fine tannins to give a wine of great depth, finesse and style. The concentrated fruit is balanced with clean acidity and expresses complexity through extended time on grape skins and some lees contact.
- Food Suggestions:** Full flavoured foods, particularly well aged roast, Red meats or a full flavoured Vegetarian lasagne
- Cellaring Potential:** This wine is very approachable at release, however has the structure to mature and develop over the next 10+ years.

Winemaking Notes:

The 2004 Shiraz is our second under the Leconfield label. It is produced from Estate grown fruit at McLaren Vale, a region well regarded for its suitability for the variety.

To enhance the vibrant, concentrated fruit flavours the wine has been matured in French and American oak. As with the 2003, it has no fermentable residual sugar, has soft and silky tannins from its skin contact and a clean, balanced acidity. No fining is expected before bottling.

Background Information:

The Shiraz vineyards of Leconfield used in this wine are grown between McLaren Vale and Willunga, in the McLaren Vale region of South Australia, just south of Adelaide. The backbone of the wine is derived from Shiraz planted in the early 1960's. Vinification is at our Coonawarra winery. This wine is a fitting addition to our regional range of Coonawarra Cabernet Sauvignon, Coonawarra Merlot and Coonawarra Riesling. We are continually evolving our style to give length with finesse in this limited release wine.



Technical Data

Region:	McLaren Vale
Variety:	Shiraz
Clones:	Richard Burton Selections: SA1127 2626, 1654, BVRC12
Picking Dates:	9-20 March 2004
Sugar at Picking:	14.0-14.5°Baume
Alcohol:	14.0%
PH:	3.32
Acidity:	7.56gms/litre
Residual Sugar:	2.1gms/litre
Bottled:	22 March 2006
Cellaring Potential:	10+ Years
Winemaking Technique:	Oak: 18 months in new French, (15%) 1-2 YO French (20%) 1-2 YO American (19%) 3+ YO (46%) Malolactic: 100% Lees Contact: 3 weeks in tank Fermentation Temp: 22-28°C Blending Date: March 2005

Vintage Conditions:

The 2004 McLaren Vale vintage was fine, mild and free from rain.