



### 2003 Leconfield Shiraz

<b>Variety:</b>	Shiraz
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2003
<b>Alcohol by Volume:</b>	14.5%



#### Winemakers Comments:

<b>Colour:</b>	Full dense red with vibrant crimson highlights
<b>Bouquet:</b>	Rich full Shiraz showing concentrated fruit influenced through the judicious use of new French oak.
<b>Palate:</b>	The palate is full bodied with long sweet tannins to give a wine of great depth. The concentrated fruit is balanced with a clean acidity and retains a complexity through extended time on grape skins and some lees contact. The wine has great drinkability.
<b>Food Suggestions:</b>	Full flavoured foods. Red meats. Sunday roast. Vegetarian lasagne
<b>Cellaring Potential:</b>	This wine is very approachable upon release; however has the structure to age beautifully over the next 6 to 8 years.

#### Winemaking Notes:

As with all our wines, our philosophy allows the fruit and regional characters to shine through. The 2003 is our first Shiraz from our McLaren Vale vineyards which we have proudly preserved and developed over the last 4 decades. The wine reflects our belief in crafting a wine that reflects the region best suited to Shiraz. The essence of the grape is the essential part of the wine while oak plays a secondary role in enhancing the fruit. The wine has no fermentable residual sugar, but has long, soft tannins derived from skin contact to give the wine a silky mouth-feel, balanced with a clean acidity. No fining was used.

#### 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.



**LECONFIELD**  
W I N E S

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### Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Shiraz
<b>Clones:</b>	Richard Burton Selections: SA1127 2626, 1654, BVRC12
<b>Picking Dates:</b>	7-18 March 2003
<b>Sugar at Picking:</b>	14.3-15° Baume
<b>Alcohol:</b>	14.75%
<b>PH:</b>	3.32
<b>Acidity:</b>	7.56gms/litre
<b>Residual Sugar:</b>	2.3gms/litre
<b>Bottled:</b>	1 <sup>st</sup> December, 2004
<b>Cellaring Potential:</b>	6-8 Years
<b>Winemaking Technique:</b>	<b>Oak:</b> 18 months in new French, (15%) 1-2 YO French (20%) 1-2 YO American (19%) 3+ YO (46%) <b>Malolactic:</b> 100% <b>Lees Contact: Time</b> 3 weeks in tank <b>Fermentation Temp:</b> 22-28°C <b>Blending Date:</b> November 2004

### Vintage Conditions:

Fine and warm with an absence of rain