COLOUR
Full dense red colour with crimson hues.

BOUQUET
Rich, full Shiraz showing subtle plum fruits. The judicial use of new French oak has imparted spicy hints of vanilla, nutmeg and cinnamon.

PALATE
This is a stylish wine. It has full flavour in which the seamless, silky tannins mould with the concentrated fruit to provide richness, yet it retains a tight, elegant structure.

FOOD SUGGESTIONS
The wine will best match full flavoured meals, such as red meats. Sunday roast or vegetarian lasagne

CELLARING POTENTIAL
This wine is very approachable at release, however has the structure to mature and develop over 10 years.

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, the Coonawarra Merlot and its recent new addition, Cabernet/Merlot.

WINEMAKING NOTES
The inherent fruit vibrancy of the wine comes from our 'Farm' block. Fruit is harvested at night to take advantage of the naturally cool temperatures, then fermented on skins for a week. A portion of the wine was barrel fermented to integrate the fruit and oak and racked several times to aid natural clarification, integrate the oak and to soften and complex the tannin structure. The fruit, sourced from estate vineyards, has been selected to give the depth for which this wine is renown.

OAK TREATMENT
Oak Matured for 15 months in 55% French and 45% American oak Hogsheads.

VINTAGE CONDITIONS
2013 had a very dry lead up to vintage with very little rainfall from December. Crops were again low and with the warm conditions leading into harvest, picking was early. We have seen excellent intensity in red wines with long, but soft tannins and great varietal typicity.