



LECONFIELD

W I N E S



Variety:	Cabernet Sauvignon
Region:	Coonawarra
Vintage:	2006
Alcohol by Volume:	14.5%



Winemakers Comments:

Colour:	Full rich dense red
Bouquet:	Full and ripe, the 2006 displays everything that a classic Coonawarra Cabernet Sauvignon should display - intense cassis fruit, augmented with fine cedar and cinnamon nuances from predominantly French oak.
Palate:	The palate displays an excellent depth of rich dark berry fruit with ripe, long tannins that stand to mature the wine well into the next decade.
Food Suggestions:	This wine will best match full flavoured meals, such as tender beef, or full flavoured game.
Cellaring Potential:	Excellent on release and will age over the next 10-15 years. We consider this wine to be one of the finest Cabernet Sauvignons produced by Leconfield.

Winemaking Notes:

Harvest occurred over a relatively short period from the 28th March to the 10th April. The yields from 2006 vintage were quite low with an average of 5 tonnes/ha. Extended skin maceration on the majority of this wine contributed to the structure. Maturation in a blend of new and used hogsheads with several workings was used to soften the tannins and fill-out the flavour.

Background Information:

Leconfield is situated in the heart of Australia's famous Coonawarra with its rich Terra Rossa soil over limestone providing the ideal environment for growing premium Cabernet Sauvignon. The vineyard was founded in 1974 by pioneering oenologist Sydney Hamilton who at 76 years of age had the ambition to produce the classic Australian red wine. Time has validated his choice of Coonawarra as a fantastic place to do just that.



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Technical Data

Region:	Coonawarra
Variety:	Cabernet Sauvignon (96%) Cabernet Franc (4%)
Clones:	Reynella, CW44, 125
Vine Age:	1974-1988, 2000
Soil Type:	Terra Rossa
Picking Dates:	28th March - 10th April 2006
Picking Method:	Machine
Sugar at Picking:	14.0-14.5°Baume
Cultivation Practices:	Detailed hand clean up following initial machine pruning
Alcohol:	14.8
PH:	3.47
Acidity:	6.79
Residual Sugar:	2.4
Bottled:	23 April 2008

Winemaking Technique:

Oak:	100% in oak for 20 months
	52% New French, 30% 2yo French, 8% 1 yo American, 10% 2 yo American
Malolactic:	100%
Lees Contact:	Time: 2 months in oak
Fermentation Temp:	22-28 deg C
Yeast Type:	Saccharomyces cerevisae
Blending Date:	Feb 08

Vintage Conditions:

2006 was another excellent vintage for Coonawarra with great consistency across all varieties. A late autumn break was followed by a warm spring, resulting in early budburst, flowering, veraison and harvest. Small berry size produced below average yields but heightened the intense fruit characters and flavours combined with ripe soft tannins. A year that will be remembered as slightly earlier than the long term average, compact and trouble-free.