



LECONFIELD
W I N E S

2005 Centurion Shiraz

Variety:	Shiraz
Region:	McLaren Vale
Vintage:	2005
Alcohol:	14.5%

Winemakers Comments:

Colour:	Full dense, deep red with youthful crimson hues
Bouquet:	Aromatic rich full fruit of great intensity. Chocolate cake with mocha icing and a dribble of cassis sauce.
Palate:	Full bodied palate of great length, but tempered with fine, long tannins to give finesse, elegance and style.
Food Suggestions:	Savour this wine with venison, duck or a rare eye fillet of beef.
Cellaring Potential:	This wine is designed to mature and develop well beyond 10 years

Winemaking Notes:

The fruit from these 1892 planted vines is selected for quality on the vine and hand harvested. Fermentation is carried out in small static fermenters with manual pump-overs three times a day during peak fermentation, and then the wine was allowed to have extended maceration on skins for 4 weeks. Following gentle pressing free run and pressings were matured separately in French and American oak, with two workings to soften and mature the wine. From these components the final blend was assembled. A major emphasis is in the promotion of long silky tannins on the palate and a lively fruit that will mature elegantly over a long period. Prior to bottling in March 2007, the wine received a light egg fining

Background Information:

Planted in 1892 the vineyard is amongst the oldest in the region, indeed in Australia. Situated at the back of the Old Hut Block the Shiraz is on original rootstock grown in grey loams over old river clay with underlying limestone. The vineyard lies at the southern end of the McLaren Vale strip and contains some of the best soils in the district, evidenced in the wines year after year. The vineyard has a south-eastern aspect with a small rise at one end that takes full advantage of the cooler morning sun. The climate is moderate and tempered by the cool sea breezes from the Gulf of St. Vincent some 8 kilometres away.



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Technical Data

Region:	McLaren Vale
Variety:	Shiraz
Clones:	Own Selection (1892 planting)
Picking Dates:	15 th March, 2005
Sugar at picking:	15 baumé
Alcohol:	14.5
PH:	3.58
Acidity:	6.93gms/litre
Residual Sugar:	2.6 gms/litre
Bottled:	March 2007
Cellaring Potential:	10 years plus
Winemaking Technique:	Oak: 22 months in French (30%) & American (70%) oak Malolactic: 100% Lees Contact Time: 2-3 weeks in tank, plus 4 weeks skin maceration. Fermentation Temp: 22-30 deg C Blending Date: January 2007

Vintage Conditions:

The 2005 McLaren Vale vintage was fine, mild and free from rain.