



2008 Leconfield Merlot

Variety:	Merlot
Region:	Coonawarra
Vintage:	2008
Alcohol:	14%



Winemakers Comments:

- Colour:** Full dense red with vibrant crimson highlights.
- Bouquet:** Full, ripe with vibrant blood plums, this wine shows perfumed cinnamon and a touch of mint on the nose with a clean elegant oak lift that will develop some rustic cigar-box characters given a few years of age
- Palate:** Round flavoursome palate with attractive fruit sweetness and persistent length. Tannins are round and silky
- Food Suggestions:** This wine will best match full flavoured meals, such as tender beef, or full flavoured vegetarian dishes.
- Cellaring Potential:** Whilst being crafted to allow for sufficient elegance and softness to make it appeal in its youth, the structure to reward 8-10 years of cellaring.

Winemaking Notes:

Fruit for this wine was sourced from our mature Merlot vines on our original Leconfield block. Vines were planted in 1974, 1982 and 1990. Our aim is to make a rich Merlot with great depth of flavour and structure, in which oak plays an important, but not prominent role, in the structure of the wine.

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 dream to produce the classic Australian red wine. Time has validated his choice of Coonawarra as a fantastic place to do just that. Today the estate is planted predominantly to Cabernet Sauvignon with smaller patches of Merlot, Cabernet Franc, Petit Verdot and Shiraz and complemented with the white varieties of Riesling and Chardonnay.



LECONFIELD
W I N E S

Technical Data

Region:	Coonawarra
Variety:	Merlot
Clones:	D3V14
Picking Dates:	13 th – 22 nd March 2008
Sugar at Picking:	14.5-14.9° Baume
Alcohol:	14.4%
PH:	3.45
Acidity:	6.4gms/litre
Residual Sugar:	2.8gms/litre
Bottled:	11 th May, 2009
Winemaking Technique:	Oak: 16% New French Remainder in older oak
	Malolactic: 100%
	Lees Contact: Time: 1 month
	Fermentation Temp: 22-28°C

Vintage Conditions:

2008 had early fruit development following above average temperatures in late December 2007. Cooler conditions in January and early February were followed by a warm March, producing an early commencement to harvest.