



2005 Leconfield Merlot

Variety:	Merlot
Region:	Coonawarra
Vintage:	2005
Alcohol:	14.0%



Winemakers Comments:

- Colour:** Full dense red with vibrant crimson highlights.
- Bouquet:** Full fragrant rich fruit nose showing perfumed oak fruit with hints of mocha, allspice and vanilla. Oak has been allowed to influence, but not dominate the fruit. In its youth, this wine has vibrancy and freshness and will develop cigar box complexity with time.
- Palate:** This is a rich full Merlot with great depth and richness. It has excellent fruit sweetness tight, fine, silky tannins complement the finish.
- 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 6-8 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 (97%) Cabernet Sauvignon (3%)
Clones:	D3V14
Picking Dates:	26 th and 29 th March and 6 th April 2005
Sugar at Picking:	13.6-14.8°Baume
Yield:	6.6 tonnes/ha (2.7 t/acre)
Alcohol:	14.0%
PH:	3.35
Acidity:	6.88gms/litre
Residual Sugar:	2.5gms/litre
Bottled:	23 rd February, 2007
Cellaring Potential:	10-15 years
Winemaking Technique:	Oak: 100% for 18 months 37% New French, 3% New American, 43% 1-2YO French, 10% 1-2YO American, Remainder in older oak
	Malolactic: 100%
	Lees Contact: Time: 3 weeks in tank
	Fermentation Temp: 22-28°C
	Blending Date: June 2005