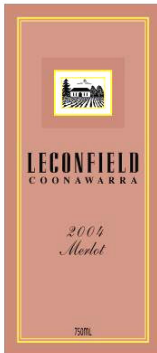




LECONFIELD

W I N E S



2004 Leconfield Merlot

Variety:	Merlot
Region:	Coonawarra
Vintage:	2004
Alcohol by Volume:	14.0%



Winemakers Comments:

Colour:	Full rich red with vibrant crimson highlights
Bouquet:	Aromatic ripe scented Merlot overlaid with a delicate touch of French oak.
Palate:	Medium –full bodied with long fine tannins. Intense blood plum sweet fruit balanced with soft acidity
Food Suggestions:	Full flavoured poultry and game
Cellaring Potential:	Very approachable at release, 2010-2015

Winemaking Notes:

Our philosophy is to produce a Merlot where the fruit dominates the wine and for that reason, the preference is to mature the wine in oak that has been previously used for other wines. Structure is the driving force on the palate. The wine has no fermentable residual sugar, but has long, soft tannins derived from skin contact to give the wine a silky mouth-feel, balanced with a clean acidity. No fining was used.

Background Information:

The Merlot vineyards of Leconfield are in southern Coonawarra, some five kilometres north of Penola. This is an estate grown wine sourced largely from our original, 1974 planting of Merlot, that have been supplemented with additional plantings in 1982. The first release of a varietal Merlot was in 1995 and since then, Leconfield has developed a reputation of being amongst the best producers of Merlot in Australia. We are continually evolving our style to give length with finesse in this limited release wine.



LECONFIELD

W I N E S

Technical Data

Region:	Coonawarra
Variety:	Merlot
Clones:	V3D14
Picking Dates:	10 th and 22 nd April
Alcohol:	14.0%
PH:	3.30
Acidity:	3.30gms/litre
Residual Sugar:	1.5 gms/litre
Bottled:	23 rd March 2006
Cellaring Potential:	2010-2015
Winemaking Technique:	Oak: 20 months in French hogshead and barriques - 15% new 85% 1-3 year old Malolactic: 100% Lees Contact: 3 weeks in tank Fermentation Temp: 22-28 °C

Vintage Conditions:

Average yields, excellent growing season, no rain until after harvest.