

LECONFIELD COONAWARRA



2017 Cabernet Merlot

COLOUR: Deep full red with attractive crimson hues.

BOUQUET: Spicy choc-mint nose with integrated subtle oak. Cabernet Sauvignon imparts a backbone of cassis overlaid with plum fruits from Merlot. There is an intriguing element of forest-floor complexity.

PALATE: A fine round palate showing fruit sweetness. Medium to full bodied in structure, it has fine, silky tannins and a great persistence of flavour.

FOOD SUGGESTIONS: A delicious wine to have at a long Sunday lunch with your favourite roast, oxtail casserole, and enough earthiness to go with a little grated truffle over an Italian or Spanish inspired meal.

CELLARING POTENTIAL: Very approachable on release or enjoy it over the next 8 or so years as it matures.

WINEMAKING NOTES: As with all Leconfield wines, our philosophy is to produce wines displaying both depth and elegance where oak complexes and enhances the fruit but is not allowed to dominate. 2017 produced excellence in both Cabernet Sauvignon and Merlot. The yields were quite low and ranged from 5.0-7.5 tonnes/ha. Oak maturation was in a blend of new and used hogsheads with several workings to soften the tannins and fill-out the flavour. The wine received a light egg fining and one filtration before bottling.

BACKGROUND INFORMATION: Leconfield is situated in the heart of Australia's famous Coonawarra with its rich Terra Rosa 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. Today the estate remains a family wine business owned by Dr Richard and Jette Hamilton and is planted predominantly to Cabernet Sauvignon with smaller patches of Merlot, Cabernet Franc, Shiraz, Petit Verdot and complemented with the white varieties of Riesling and Chardonnay. The Hamilton family have been growing grapes and wine in Australia since 1837

VINTAGE CONDITIONS: The lead in to the 2017 vintage saw a cool growing season and above average rain that led to a later start to harvest in early March. The cooler conditions resulted in budburst being delayed by up to three weeks, with flowering two weeks later. A warm summer followed, with a welcome spell of hot days in late January. Red grape harvest started towards the end of March and continued to completion on 2nd May. Coonawarra has not had a vintage starting this late since the outstanding 2004 vintage. April saw heavy rain towards the end of the month, and this, combined with above average yields with many parcels of high quality grapes. The later vintage meant more time could be taken to choose the best quality and exact time for harvesting the two varieties.

OAK TREATMENT: 100% Matured in French oak for 15 months: 18 % New, 59% 1 year old, 12% 2 year old, 11% 3 year old

TECHNICAL DATA

Region: Coonawarra

Variety: Cabernet Sauvignon 64%

Merlot: 36%

Alcohol: 14%

Vine Age: 1974 - 2000

Sugar at Picking: 14.6° Baumé

PH: 3.59

Acidity: 6.3 gms/litre

Residual Sugar: 0.7 gms/litre

Malolactic: 100%

Yeast Type: Saccharomyces cerevisae