



LECONFIELD

W I N E S



2002 Leconfield Shiraz

Variety:	Shiraz
Region:	Coonawarra (86%) McLaren Vale (14%)
Vintage:	2002
Alcohol by Volume:	13.5



Winemakers Comments:

Colour:	Full red colour with crimson hues
Bouquet:	This is a lively, elegant ripe Shiraz showing fruit with good spice some mint and attractive, balanced, fragrant oak. The wine has a little earthiness to complex the nose.
Palate:	The palate is medium bodied, with stylish balanced attractive tannins and persistent long flavours.
Food Suggestions:	Rich soups, lamb, pork, delicate beef, pasta.
Cellaring Potential:	Medium term 5-8 years

Winemaking Notes:

This wine was carefully selected as the ripest and richest Shiraz of the vintage, while retaining the elegance of Coonawarra. Partial barrel fermentation has contributed to the fruit lift. Subsequent maturation was in new American and 1-2 year old French Oak for 16 months.

Background Information:

Now 30 years old, the vineyard was founded in 1974 by pioneering oenologist Sydney Hamilton. At 76 years of age Syd's dream was 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 complimented with the white varieties of Riesling and Chardonnay.

The tradition of Leconfield has been to produce Shiraz of fine structure and of a style which displays elegance and finesse complimented by attractive oak.

Technical Data

PH:	3.41
Acidity:	7.28 gms/litre
Residual Sugar:	2.03gms/litre