

# LECONFIELD

## A Golden Debut for New Release Leconfield Cabernet Sauvignon

Excitement is building with the imminent release of Leconfield's 2008 Coonawarra Cabernet Sauvignon following a Gold Medal win at the 2010 Royal Sydney Wine Show last week.

Leconfield's highly regarded flagship has been in fine form in recent years with the 2006 vintage being judged as the South Australian Cabernet of the Year at the Advertiser Hyatt Wine Awards and being awarded a Trophy at the prestigious International Wine and Spirits Competition in London.

Following hot on the heels of successful 2006 vintage, the excellent 2007 sold out in record time and the eagerly anticipated 2008 vintage appears to be as good, if not better, than its recent predecessors with lashings of ripe cassis fruit underpinned by a wonderful structure.

Ready to drink on release, it has been earmarked for long-term cellar success by Senior Winemaker Paul Gordon.

"We expect this wine to develop gracefully over the next 10-15 years," said Gordon. "And expect the development of cedar and cigar box characters to complement the silky ripe fruit as the wine approaches the middle part of its life."

The 2008 vintage has been a stellar one for the entire Leconfield stable, with a string of trophies awarded to the Leconfield and Richard Hamilton labels around Australia late last year:

- **2008 Leconfield Merlot**  
Trophy for Best Merlot - 2009 IWSC London
- **2008 Richard Hamilton Shiraz**  
Trophy for Best Shiraz - 2009 Royal Adelaide Wine Show  
Trophy for Best Shiraz (less than \$25) - 2009 McLaren Vale Wine Show
- **2008 Richard Hamilton Hut Block Cabernet Sauvignon**  
Trophy for Best Cabernet - 2009 McLaren Vale Wine Show  
International Judges Trophy - 2009 McLaren Vale Wine Show

The platform for the excellent 2008 vintage was established during a warm December (2007), followed by mild mid-summer allowing the steady accumulation of intense fruit flavours before a burst of warm weather in March elevated the grapes to perfect levels of ripeness.

The 2008 Leconfield Coonawarra Cabernet Sauvignon will be released nationally on 1<sup>st</sup> March 2010.

RRP \$30.95

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[www.leconfieldwines.com](http://www.leconfieldwines.com)

## 2008 Leconfield Cabernet Sauvignon



<b>Variety:</b>	Cabernet Sauvignon
<b>Region:</b>	Coonawarra
<b>Vintage:</b>	2008
<b>Alcohol by Volume:</b>	14.5%



### Winemakers Comments:

**Colour:** Full rich dense red

**Bouquet:** The wine has ripe cassis Cabernet Sauvignon fruit with hints of mint overlaid with predominantly French oak to give cedar and cinnamon overtones. Expect the wine to develop classic cigar box characters with age.

**Palate:** Full flavoured rich fruit palate with fine long tannins, the palate has excellent richness which reflects the early warmer vintage but still retains the elegance expected of Leconfield Coonawarra Cabernet Sauvignon. The palate finishes with a clean acidity

### Technical Data

<b>Clones:</b>	Reynella, CW44, 125, LC10
<b>Vine age:</b>	1974-1988, 1998-2000
<b>Picking Dates:</b>	15th-24th March 2008
<b>Picking Method:</b>	Machine
<b>Sugar at Picking:</b>	14.0-14.5°Baume
<b>PH:</b>	3.49
<b>Acidity:</b>	6.74gms/litre
<b>Residual Sugar:</b>	3.3gms/litre
<b>Bottled:</b>	9 December 2009
<b>Winemaking Technique:</b>	
<b>Oak:</b>	100% in oak for 19 months 17% New French 46% 1-4 YO French 8% New American 29% 1-2 YO American
<b>Malolactic:</b>	100%
<b>Lees Contact:</b>	2 months in oak
<b>Yeast Type:</b>	<i>Saccharomyces cerevisiae</i> .
<b>Fermentation Temp:</b>	22-28°C
<b>Blending Date:</b>	October 2009