



## 2008 Leconfield Cabernet Merlot

<b>Variety:</b>	Cabernet/Merlot
<b>Region:</b>	Coonawarra
<b>Vintage:</b>	2008
<b>Alcohol by Volume:</b>	14%

### Winemakers Comments:

<b>Colour:</b>	Full rich dense red
<b>Bouquet:</b>	A rich full fruit-cake nose with a good splash of choc mint gives this wine an exquisite aroma. Overlaying the fruit is an elegant layer of integrated oak
<b>Palate:</b>	Long and medium to full bodied, this is a superbly balanced palate with velvety long tannins and a tight acid finish
<b>Food Suggestions:</b>	Try it with any medium to full flavoured dishes
<b>Cellaring Potential:</b>	Excellent on release and will age over the next 8-10 years. The mint overtones are expected to remain and be further complexed with cedar characters as the wine matures

### Winemaking Notes:

This is the first Cabernet Sauvignon/Merlot blend to be released under the classic Leconfield label. 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. 2008 produced excellence in both varieties and the individual varietals have won acclaim both nationally and internationally. Harvest occurred over a relatively short period from the 13th March to the 24th March. The yields were quite low and ranged from 5.5-7.5 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 on the 8th February 2010. We believe that this 2008 vintage will offer excellent cellaring opportunities over the next decade.

### 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 and Merlot. 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 is planted predominantly to Cabernet Sauvignon with smaller patches of Merlot, Cabernet Franc, Shiraz and complimented with the white varieties of Riesling, Chardonnay and Sauvignon Blanc.

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## Technical Data

<b>Region:</b>	Coonawarra
<b>Variety:</b>	Cabernet Sauvignon (75%) Merlot (25%)
<b>Clones:</b>	Cabernet: Reynella, CW44, 125, LC10. Merlot: D3V14
<b>Vine age:</b>	1974-2000
<b>Picking Dates:</b>	13th-24th March 2008
<b>Picking Method:</b>	Machine
<b>Sugar at Picking:</b>	14.0-14.5°Baume
<b>PH:</b>	3.47
<b>Acidity:</b>	6.57gms/litre
<b>Residual Sugar:</b>	3.0gms/litre
<b>Bottled:</b>	8 February 2010
<b>Winemaking Technique:</b>	
<b>Oak:</b>	100% in oak for 19 months 8% New French 62% 1-4 YO French 30% 2-4 YO American
<b>Malolactic:</b>	100%
<b>Lees Contact:</b>	Nil
<b>Yeast Type:</b>	<i>Saccharomyces cerevisiae</i> .
<b>Fermentation Temp:</b>	22-28°C
<b>Blending Date:</b>	December 2009

### Vintage Conditions:

2008 had early fruit development following above average temperatures in late December 2007. Cooler conditions in January and early February were followed by a warm March, producing one of the earliest commencements to picking and a short, concentrated harvest period.