



## 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:

<b>Colour:</b>	Full rich dense red
<b>Bouquet:</b>	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.
<b>Palate:</b>	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
<b>Food Suggestions:</b>	A wine to be savoured in a large glass in the accompaniment of medium to full flavoured dishes. Try it with venison or quail and roasted vegetables.
<b>Cellaring Potential:</b>	Excellent on release and will age over the next 10-15 years. Expect the cedar and cigar box characters to develop with time.

### Winemaking Notes:

Leconfield Cabernet Sauvignon has been the flagship of Leconfield since the first release in 1977. Our philosophy is to produce a Cabernet Sauvignon displaying both depth and elegance where oak complexes and enhances the fruit but is not allowed to dominate. The majority of this wine has been barrel fermented in predominantly French oak while extended skin maceration on some of the components of the blend has contributed to the structure of this wine and provides a link with the heritage of our style. Harvest occurred over a relatively short period from the 15th 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 9th December 2009. We believe that this 2008 vintage will offer excellent cellaring opportunities over the next decade and beyond.

### 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. 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 complemented 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
<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

### 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 .