



LECONFIELD
W I N E S



2009 Leconfield Cabernet Merlot

Variety:	Cabernet Sauvignon (81%) Merlot (19%)
Region:	Coonawarra
Vintage:	2009
Alcohol by Volume:	14%



Winemakers Comments:

Colour:	Medium to full red with youthful crimson hues.
Bouquet:	Complex choc-mint nose with integrated subtle oak. Cabernet Sauvignon imparts a backbone of cassis overlaid with plum fruits from Merlot.
Palate:	A fine round palate showing fruit sweetness. Medium bodied in structure, it has fine, silky tannins showing elegance and restraint.
Food Suggestions:	Try it with any medium to full flavoured vegetarian or meat dishes.
Cellaring Potential:	Excellent on release and will age over the next 6-8 years. The mint overtones are expected to remain and be further complexed with cedar characters as the wine 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. 2009 produced excellence in both Cabernet Sauvignon and Merlot with yields being quite low, ranging 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 wine region. 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

Region:	Coonawarra
Variety:	Cabernet (81%) Merlot (19%)
Clones:	Cabernet: Reynella, CW44, 125, LC10. Merlot: D3V15
Vine Age:	1974-2000
Soil Type:	Terra Rossa
Picking Dates:	Cabernet Sauvignon: 13th-23rd April Merlot: 1st-3rd April
Picking Method:	Machine
Sugar at Picking:	13.9-14.7° Baumé
Cultivation Practices:	Detailed hand clean up following initial machine pruning
PH:	3.37
Acidity:	6.88gms/litre
Residual Sugar:	2.5gms/litre
Bottled:	1 st July 2010
Winemaking Technique:	
Oak:	100% in oak for 14 months 13% New French, 22% 3yo French, 65% 2-4 yo American
Malolactic:	100%
Lees Contact:	Nil
Fermentation Temp:	22-28°C
Yeast Type:	Saccharomyces cerevisiae
Blending Date:	June 10

Vintage Conditions:

Above average temperatures before veraison in early February had the effect of shutting the vines down and effectively delayed harvest of red grapes until April, the latest for several years. The extended ripening season led to the elegance and finesse in red wines for which Coonawarra has been traditionally famous.