



# LECONFIELD

W I N E S



## 2009 Leconfield Merlot

**Variety:** Merlot  
**Region:** Coonawarra  
**Vintage:** 2009  
**Alcohol by Volume:** 14%



### Winemakers Comments:

- Colour:** Medium to full red with youthful vibrancy
- Bouquet:** The nose of this wine shows balanced oak contributing cinnamon and nutmeg, overlaying the ripe blood-plum fruit of Merlot.
- Palate:** Medium bodied with silky smooth textured and long tannins. Excellent persistence and soft acidity
- Food Suggestions:** Full flavoured poultry, such as twice-cooked duckling and modern Asian style cuisine.
- Cellaring Potential:** Whilst being crafted to allow for sufficient elegance and softness to make it appeal in its youth, the structure to reward 6-8 years of cellaring.

### Winemaking Notes:

Fruit for this wine was sourced from our mature Merlot vines on our original Leconfield block. Vines were planted in 1974, 1982 and 1990. Our aim is to make a rich Merlot with great depth of flavour and structure, in which oak plays an important, but not prominent role, in the structure of the wine.

### 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 dream 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 and complemented with the white varieties of Riesling, Sauvignon Blanc and Chardonnay.



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### Technical Data

<b>Region:</b>	Coonawarra
<b>Variety:</b>	Merlot
<b>Clones:</b>	D3V14
<b>Vine Age:</b>	1974-1990
<b>Soil Type:</b>	Terra Rossa
<b>Picking Dates:</b>	3rd April 2009
<b>Picking Method:</b>	Machine
<b>Sugar at Picking:</b>	13.7-14.5° Baumé
<b>Cultivation Practices:</b>	Detailed hand clean up following initial machine pruning
<b>PH:</b>	3.32
<b>Acidity:</b>	6.84gms/litre
<b>Residual Sugar:</b>	1.29gms/litre
<b>Bottled:</b>	15 <sup>th</sup> July 2010
<b>Winemaking Technique:</b>	
<b>Oak:</b>	15% 1 year old French, 15% 1 year old American. Balance 2-4 year old French and American oak.
<b>Malolactic:</b>	100%
<b>Lees Contact:</b>	Nil
<b>Fermentation Temp:</b>	22-28°C
<b>Yeast Type:</b>	Saccharomyces cerevisiae
<b>Blending Date:</b>	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.