

2009 Leconfield Cabernet Sauvignon

Variety: Cabernet Sauvignon

Region: Coonawarra

Vintage: 2009

Alcohol by Volume: 14%

Winemakers Comments:

Colour:

Full dense red with vibrant crimson highlights

Bouquet:

An attractive ripe fruit nose showing cassis and blackcurrant aroma provides the characters expected of fine, high quality Coonawarra Cabernet Sauvignon.

Palate:

The palate has both elegance and richness with fine, long tannins providing finesse and texture. Ripe mulberries permeate the flavour creating a stylish wine which will age superbly.

Food Suggestions:

This is a wine of finesse which will accompany many styles of food from tender eye fillet and roasted vegetable lasagne to full flavoured osso bucco and risotto.

Cellaring Potential:

Excellent on release and will age over the next 10-15 years. Expect the cedar and cigar box characters to develop with time.

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.

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.

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 the balance of the components had extra time on skins before pressing and oak maturation. Harvest occurred over a relatively short period from the 14th to 22nd April making it the latest vintage since 2004. 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 one filtration before bottling on the 10th December 2010. We believe that this 2009 vintage will offer excellent cellaring opportunities over the next decade and beyond.



Technical Data

Region:	Coonawarra
Variety:	Cabernet Sauvignon
Clones:	Reynella, CW44, 125, LC10
Vine age:	1974-1988, 1998-2000
Picking Dates:	14 th – 22 nd April 2009
Picking Method:	Machine
Sugar at Picking:	14.0-14.5°Baume
PH:	3.36
Acidity:	6.8gms/litre
Residual Sugar:	1.34gms/litre
Bottled:	10 December 2010

Winemaking Technique:

Oak:	100% in oak for 19 months 48% New French 22% 1 YO French 6% 3 YO French 24% 1 YO American
Malolactic:	100%
Lees Contact:	2 months in oak
Yeast Type:	<i>Saccharomyces cerevisiae</i> .
Fermentation Temp:	22-28°C
Blending Date:	November 2010