
2010 Leconfield Merlot

Variety: Merlot
Region: Coonawarra
Vintage: 2010
Alcohol by Volume: 14%



Winemakers Comments:

Colour:

Medium to full red with youthful vibrancy

Bouquet:

The nose has powerful sweet fruit enhanced with integrated, cedar oak. The fruit shows excellent concentration reminiscent of ripe blood plums.

Palate:

An elegant, yet full flavoured Merlot that shows great fruit concentration. There is the inherent fruit sweetness and persistence expected from Coonawarra with fine long silky tannins that fill out the palate.

Food Suggestions:

Full flavoured poultry, such as twice-cooked duckling and modern Asian style cuisine.

Cellaring Potential:

This wine is very approachable at release; however has the structure to age beautifully over the next 6 to 8 years.

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.

Vintage Conditions:

2010 will be noted for some of the earliest ripening of white grapes in recent years. The temperatures in January and February were slightly warmer than average. Approx 30 mm rain fell in the first two weeks of February.

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.

Technical Data

Region:	Coonawarra
Variety:	Merlot
Clones:	D3V14
Vine Age:	1974-1990
Soil Type:	Terra Rossa
Picking Dates:	18th March - 1st April 2010
Picking Method:	Machine
Sugar at Picking:	13.7-14.6° Baumé
Cultivation Practices:	Detailed hand clean up following initial machine pruning
PH:	3.33
Acidity:	6.59gms/litre
Residual Sugar:	1.42gms/litre

Winemaking Technique:

Oak:	26% New French Oak 26% 2-4 year old French 48% 3-6 year old American
Malolactic:	100%
Lees Contact:	1 month
Fermentation Temp:	22-28°C
Blending Date:	June 11
Yeast Type:	Saccharomyces cerevisiae
Bottled:	8 th July 2011