

---

## 2010 Leconfield Shiraz

---

**Variety:** Shiraz  
**Region:** McLaren Vale  
**Vintage:** 2010  
**Alcohol by Volume:** 14.0%



### Winemakers Comments:

**Colour:**

Full dense red with vibrant scarlet highlights

**Bouquet:**

Concentrated dark fruits with hints of pepper and mocha; this wine has the unmistakable characteristics of rich McLaren Vale Shiraz. Oak has contributed spicy overtones of nutmeg, vanilla and cinnamon. In its youth, this wine has vibrancy and freshness.

**Palate:**

The palate is full bodied with long fine tannins to give a wine of great depth, finesse and style. The concentrated fruit is balanced with clean acidity.

**Food Suggestions:**

The wine will best match full flavoured meals, such as tender beef, or full flavoured vegetarian dishes.

**Cellaring Potential:**

10 years

**Background Information:**

Leconfield was established in 1974 by pioneering oenologist Sydney Hamilton who, at 76 years of age, had the dream to produce the classic Australian red wine. Leconfield McLaren Vale Shiraz provides a sibling to the classic Coonawarra Cabernet Sauvignon, for which the estate is famous, the Coonawarra Merlot and its recent new addition, Cabernet/Merlot.

**Vintage Conditions:**

2010 offered near perfect ripening conditions with a mild January and average February temperatures. Crops were below average and provided for enhanced flavours. The resulting red wines have great richness and depth.

**Winemaking Notes:**

The inherent fruit vibrancy of the wine comes from our 'Farm' block. Fruit is harvested at night to take advantage of the naturally cool temperatures, and then fermented on skins for a week. A portion of the wine was barrel fermented to integrate the fruit and oak and racked several times to aid natural clarification, integrate the oak and to soften and complex the tannin structure. The fruit, sourced from estate vineyards, has been selected to give the depth for which this wine is renowned.



### Technical Data

|                               |  |
|-------------------------------|--|
| <b>Region:</b>                | McLaren Vale                             |
| <b>Variety:</b>               | Shiraz                                   |
| <b>Clones:</b>                | 1626 and Own Selection                   |
| <b>Vine Age:</b>              | 11-25 years                              |
| <b>Soil Type:</b>             | Grey sandy clay loam and black clay loam |
| <b>Picking Dates:</b>         | 23rd-26th February, 2010                 |
| <b>Picking Method:</b>        | machine                                  |
| <b>Sugar at Picking:</b>      | 14.5 baumé                               |
| <b>Cultivation Practices:</b> | Hand Pruned                              |
| <b>PH:</b>                    | 3.41                                     |
| <b>Acidity:</b>               | 6.96gms/litre                            |
| <b>Residual Sugar:</b>        | 1gm/litre                                |
| <b>Bottled:</b>               | 17 <sup>th</sup> August 2011             |

### Winemaking Technique:

|                           |  |
|---------------------------|--|
| <b>Oak:</b>               | 100% oak matured for 16 months in 30% new French and American hogsheads, 23% 2 year old French and 47% in 3-5 year old French and American oak |
| <b>Malolactic:</b>        | 100%   |
| <b>Lees Contact:</b>      | 4 weeks in oak and tank  |
| <b>Fermentation Temp:</b> | 22-28°C  |
| <b>Yeast Type:</b>        | Saccharomyces cerevisiae   |
| <b>Blending Date:</b>     | July 2011  |