LECONFIELD
WINES

2010 Leconfield Petit Verdot

Variety: Petit Verdot

Region: Coonawarra

Vintage: 2010

Alcohol by Volume: 14%

Winemakers Comments:

Colour:
Full deep red with youthful vibrancy

Bouquet:
Rich nose showing dark chocolate aromas with a little black pepper. Some sweet cedar is present from the French Oak

Palate:
A full flavoured, yet elegantly structured, this wine has the flavours of freshly cracked black pepper. Tannins are fine long and silky

Food Suggestions:
Risotto, roasted meats, stuffed capsicum

Cellaring Potential:
This wine is very approachable at release, however has the structure to age beautifully over the next 3-5 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:

Winemaking Notes:
Petit Verdot is only rarely released as a single variety and was originally planted on the Leconfield vineyards as a blending component for Cabernet Sauvignon. It is traditionally a late maturing variety and our tiny vineyard consists of two rows. The fruit from 2010 was exceptionally good. Fermentation was in a single static fermenter pumped over thrice daily then pressed to French oak. Several rackings occurred during 16 months of aging, before the wine was prepared for bottling in September 2011

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Technical Data

Region:	Coonawarra
Variety:	Petit Verdot
Clones:	G7V1
Vine Age:	Planted
Soil Type:	Terra Rossa
Picking Dates:	29 April 2011
Picking Method:	Machine picked
Sugar at Picking:	14.1° Baumé
Cultivation Practices:	Detailed hand pruning following initial machine pruning
PH:	3.4
Acidity:	6.17gms/litre
Residual Sugar:	1.14gms/litre
Bottled:	22 September 2011

Winemaking Technique:

Oak:	15 months in 100% French
Malolactic:	100%
Lees Contact: Time:	1 Month
Fermentation Temp:	22-28C
Yeast Type:	Saccharomyces cerevisiae
Blending Date:	Single Fermenter