

# LECONFIELD COONAWARRA

Gold Medal - 2017 Limestone Coast Wine Show

## 2016 Cabernet Sauvignon

COLOUR: Full deep red.

BOUQUET: Ripe cassis and blackberry fruit nose integrated with red cedar, nutmeg and cinnamon through maturation in predominantly French oak. The wine proudly shows its Coonawarra Cabernet Sauvignon pedigree.

PALATE: This is a beautifully textured wine with succulent persistence, fine tannins and balanced acidity. The rich flavour reflects the early-ripening vintage yet retains the elegance expected of Leconfield Coonawarra Cabernet Sauvignon.

FOOD SUGGESTIONS: This wine will best match full flavoured meals, such as tender beef, rich risotto or full flavoured game.

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 Rosa 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. Today the estate remains a family wine business owned by Dr Richard and Jette Hamilton and is planted predominantly to Cabernet Sauvignon with smaller patches of Merlot, Cabernet Franc, Shiraz, Petit Verdot and complemented with the white varieties of Riesling and Chardonnay. The Hamilton family have been growing grapes and wine in South Australia since 1837

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. Several components that comprise this wine completed fermentation in French oak while the balance had extra time on skins before pressing and oak maturation. 2016 had an early commencement of the Cabernet harvest, (4th of March), with yields ranging from 9-10 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 11th October, 2017. We believe that this 2016 vintage will offer excellent cellaring opportunities over the next decade and beyond.

VINTAGE CONDITIONS: For the second consecutive year, the 2015-2016 growing season was much drier than average with our vineyards receiving only 40% of the average annual rainfall from August to March. Despite that, excellent fruit set provided a more fruitful crop compared with recent years. February's maximum temperature was about average, but all other months from October to March had warmer maximum and minimum temperatures, leading to earlier flowering, veraison and ripening. Our white varieties were picked in February to take advantage of lovely natural acidity. The red harvest was the earliest that we can remember and the small berry size of the grapes produced full, rich styles with deep red colours and ripe tannin structure. 2016 is again an outstanding year in Coonawarra across all varieties.

OAK TREATMENT: 100% matured in oak for 17 months (10% New French, 30% 1 year old French, 10% 3-5 year old American, 50% 2-5 year old French).



### TECHNICAL DATA

Region:	Coonawarra	PH:	3.58
Variety:	Cabernet Sauvignon	Acidity:	6.0 gms/litre
Alcohol:	14.5%	Residual Sugar:	0.7 gms/litre
Vine Age:	1974-1988, 1998-2001	Malolactic:	100%
Sugar at Picking:	14.1- 15.3° Baumé	Yeast Type:	Saccharomyces cerevisiae