

LECONFIELD

COONAWARRA



2014 Cabernet Sauvignon

COLOUR: Full deep red with crimson hues.

AROMA: The nose has ripe, rich cassis fruit enhanced with savoury, integrated fine French oak.

PALATE: This wine has a long, stylish palate with silky tannins that provides persistence.

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: A stylish, full flavoured wine for enjoying in its youth and well into the next decade.

WINEMAKING NOTES: The key to this wine was the vineyard selection made at harvest. We were meticulous in choosing the most consistently ripe grapes from our 30 year old vineyard and fermenting in our favourite small fermenter. During fermentation, air was used several times daily to gently extract the flavours from the skins. Pressing was performed before complete sugar dryness to allow the fermentation to finish in new Dargaud and Jaeglé French Oak hogsheads. The wine was emptied from oak several times during its maturation and received a light fining before bottling.

BACKGROUND INFORMATION: The Leconfield Coonawarra estate was established in 1974 by noted oenologist, Sydney Hamilton who at the age of 76 and a winemaking career spanning nearly 60 years, still yearned to make a classic Australian Cabernet Sauvignon. Selecting Coonawarra as the region to fulfil his ambitious dream, Sydney began to plant his vineyard and built his winery naming it Leconfield, after an English ancestor, Lord Leconfield. This wine pays homage to Sydney's dream.

VINTAGE CONDITIONS: 2014 produced excellent, stylish wines showing finesse. The winter and spring of 2013 provided the good rainfall that compensated for the dry ripening conditions leading up to harvest. Windy conditions at flowering reduced ultimate yields. February and March maximum temperatures were above average, although nights were cooler, and there were no significant rainfall events. A cooler April prolonged the ripening time

VARIETY: Cabernet Sauvignon

REGION: Coonawarra

VINTAGE: 2014

ALCOHOL: 14%

SUGAR AT PICKING: 14.9° Baumé

PH: 3.36

ACIDITY: 6.98

RESIDUAL SUGAR: 1.34

MALOLACTIC: 100%

OAK TREATMENT: Dargaud and Jaeglé new water- bent hogsheads for 29 months, 100%

LEES CONTACT: Light lees included during maturation

YEAST TYPE:
Saccharomyces cerevisiae

VINE AGE: 1982, 1984

SOIL TYPE: Terra Rosa over Limestone

PICKING DATE: March 20, 2013

BOTTLED: October 9, 2015

The Sydney
RESERVE