

LECONFIELD COONAWARRA

2017 Coonawarra Merlot

COLOUR Full Red with crimson highlights

BOUQUET Full fragrant rich fruit nose showing perfumed fruit with hints of plum, mocha, allspice and vanilla. Oak has been allowed to influence, but not dominate the fruit. In its youth, this wine has vibrancy and freshness and will develop cigar box complexity.

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 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 10 years.

BACKGROUND INFORMATION The Coonawarra vineyards of Leconfield are planted on Terra Rossa soils rich in the clay content that is ideal for growing premium Merlot. This is an estate grown wine sourced from vines planted from 1982 to 1999. Leconfield has developed a reputation of being amongst the best producers of Merlot in Australia. We are continually evolving our style to give length with finesse in this limited release wine. 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 and Chardonnay.

WINEMAKING NOTES Fruit for this wine was sourced from our mature Merlot vines on our Leconfield blocks, planted in 1982, 1990, 1994 and 1999. Part of the wine was allowed some barrel ferment in new French oak. We maintain our aim of making a rich Merlot with great depth of flavour and structure, in which oak plays an important, but not prominent role in the character of the wine. The wine received a racking during its maturation, then ultimately blended.



TECHNICAL DATA

Region: Coonawarra 100%

Variety: Merlot 100%

Alcohol: 14%

Vine Age: 1982, 1990, 1994 and 1999

Sugar at Picking: 13.2-13.8° Baumé

PH: 3.59

Acidity: 5.8 gms/litre

Residual Sugar: 0.99 gms/litre

Malolactic: 100%

Yeast Type: *Saccharomyces cerevisiae*