

LECONFIELD COONAWARRA



2019 Cabernet Sauvignon

COLOUR: Dense brooding red

BOUQUET: Fragrant, ripe cassis and blackberry nose enhance with cedar and cinnamon through French oak maturation. This is a wonderful example varietal Cabernet Sauvignon.

PALATE: Medium to full bodied with great persistence of flavour and retains the elegance expected of high quality Coonawarra reds. Tannins are textured, silky and long and the finish is clean and bright.

FOOD SUGGESTIONS: The style and elegance of this Cabernet will complement the finest beef and venison, through to rich vegetable ragout and pasta.

CELLARING POTENTIAL: The wine will have immediate appeal yet reward a decade or more of cellaring to achieve secondary complexity of cedar and black truffles.

BACKGROUND INFORMATION: 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. 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

VINTAGE CONDITIONS: Coonawarra had an excellent vintage in 2019. Above average rainfall in winter, November and December provided the moisture needed to sustain the vines through what was otherwise a much drier than average growing and ripening season. Above average temperatures in late February and early March saw veraison complete and set the course for even ripening leading up to vintage. Harvest dates were in line with long term averages with whites ready in mid-March and reds from late March to mid-April. Fruit flavour is a stand out with good natural soft acidity in Riesling and Chardonnay and medium to full body in reds which show both power and elegance.

OAK TREATMENT: 100% matured in French oak for 18 months. (43% new, 57% 1-3 year old)

TECHNICAL DATA

Region:	Coonawarra	PH:	3.47
Variety:	Cabernet Sauvignon	Acidity:	6.7 gms/litre
Alcohol:	14.5%	Residual Sugar:	0.43 gms/litre
Vine Age:	1974-1988, 1998-2001	Malolactic:	100%
Sugar at Picking:	13.7 - 14.1° Baumé	Yeast Type:	Saccharomyces cerevisiae