

# LECONFIELD

## COONAWARRA



### 2017 Cabernet Sauvignon

**COLOUR:** Full deep red with crimson hues.

**AROMA:** Beautifully complexed ripe cassis nose augmented with integrated French oak to give fine a fine cedar nuance.

**PALATE:** Fine medium to full bodied palate with silky tannins and great persistence of flavour, this wine has the elegance and structure expected of fine Cabernet Sauvignon.

**FOOD SUGGESTIONS:** A stylish wine that will accompany spring lamb, risotto and spanakopita

**CELLARING POTENTIAL:** We mature this wine for 2-3 years after bottling to provide a wine which is ready to be enjoyed now and for the next decade.

**WINEMAKING NOTES:** We mature this wine for 2-3 years after bottling to provide a wine which is ready to be enjoyed now and for the next decade. The vineyard chosen was thinned to position fruit along the trellis to avoid both excessive shading and over exposure to the sun. Following harvest on 4th March 2016, the fruit was fermented in an oak vat with regular manual pump overs. Pressed with some residual sugar, the wine was run into new French oak to complete primary fermentation. The wine received several rackings then completed maturation in three year old French oak hogsheads for seven months. Following bottling the wine received a further two years bottle aging before being released in September 2021. Single Batch. Hand pruned. Hand crop thinned and shoot positioned.

**VINTAGE:** 2017 was a cooler season, reversing a trend in recent years for earlier harvests. Good winter rains and a cooler spring saw a delayed budburst and flowering. Despite a few hot days in January, summer was mild and flavour ripening took time and patience. Whites were harvested in mid to late March with excellent quality of fruit definition. With rain clouds on the horizon in late April and Shiraz, Merlot and Cabernet Franc already picked, Leconfield waited until just after Easter to harvest the majority of Cabernet Sauvignon. We are very happy with the quality of our wines this year, with our reds showing the finesse and style similar to the wonderful 2004 vintage.

**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.

**VARIETY:** Cabernet Sauvignon

**REGION:** Coonawarra

**VINTAGE:** 2017

**ALCOHOL:** 14.5%

**SUGAR AT PICKING:** 13.9° Baumé

**PH:** 3.51

**ACIDITY:** 6.4

**RESIDUAL SUGAR:** 1.01

**MALOLACTIC:** 100%

**OAK TREATMENT:** 100% Barrel fermented in new Taransaud French oak. Reworked after 15 months to complete maturation in 3 year old Burgundian oak for 7 months.

**LEES CONTACT:** Light lees included during maturation

**YEAST TYPE:**  
Saccharomyces cerevisiae

**VINE AGE:** 1982, 1984

**SOIL TYPE:** Terra Rosa over Limestone

**VEGAN FRIENDLY**

*The Sydney*  
RESERVE