TOP GOLD
Royal Adelaide Wine Show 2023

GOLD MEDAL
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97
Ken Gargett

97
Andrew Caillard

96
Jeni Port

95
Huon Hooke

LECONFIELD
COONAWARRA

The Sydney RESERVE

Deep crimson. Fruit pastille, blackcurrant juice, clay aromas with cedary notes and roasted walnut oak. Classically styled youthful Cabernet Sauvignon with focused flavours of cassis and graphite with fine balance and voluminous tannins just starting to soften while finishing with excellent length. Drink 2028–2040

97 Points – The Vintage Journal
Andrew Caillard MW and Angus Hughson

SYDNEY HAMILTON
Founder,
Leconfield Coonawarra

LECONFIELD
COONAWARRA

2018 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 the fruit was fermented in an oak vat will 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. Single Batch. Hand pruned. Hand crop thinned and shoot positioned.

VINTAGE: 2018 provided the ideal conditions to produce outstanding quality white and reds wines in Coonawarra. Above average rainfall in winter and spring ensured the vines had a good start to the growing season. Leconfield's vines were unaffected by a frost event on 4th November 2017 while warmer conditions in late November and December allowed for quick, uniform flowering providing good fruit set and aided even ripening. From December to mid-April, temperatures were slightly above average and rainfall about 50% below inducing earlier veraison. Conditions provided ideal ripening with whites being picked in third to fourth week of February and reds from the third week of March to mid April. With moderate yields and even, gradual ripening, excellent quality has been ensured.

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: 2018

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