



LECONFIELD COONAWARRA

2020 Cabernet Sauvignon

Colour: Deep luxuriant red

Bouquet: Deep brooding rich cassis nose, overlaid with cinnamon, nutmeg and cedar through the influence of French oak. A beautiful example of ripe varietal Cabernet Sauvignon.

Palate: Full Cabernet flavour bursts onto this rich palate. The structure retains elegance while silky tannins provide the depth and persistence expected of a wine with this pedigree. Rare meats, charcuterie, rich pasta, lamb shanks

Cellaring: Beautiful in its youthful vibrancy, and with a decade of cellaring will show more cedar and earthiness.

Winemaking Notes: 2020 provided an outstanding year to produce Coonawarra Cabernet Sauvignon. Approx. 10% of the wine was allowed to complete fermentation in new French oak after a week on skins. The remainder was allowed extended skin contact to round the palate and improve persistence and length. Several rackings from barrel during maturation were undertaken to freshen the wine and allow natural clarification. Minimal fining was used on final assembly of the components.

Background: 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: 2020 as a low yielding vintage. Rainfall in both winter and spring rainfall was lower than average. Following a very and dry second half of December, conditions during veraison and ripening were cooler than average and free from extreme temperatures. With March being very dry, and cool, slow ripening saw good natural acidity levels leading up to harvest.

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