

LECONFIELD  
COONAWARRA

2021 Cabernet Franc



## 2021 Vintage

**Colour:** Medium to full red with bright scarlet highlights.

**Bouquet:** This Cabernet Franc shows an earthy complexity with a touch of dried sage. Oak plays a subtle understatement to the fragrance of the fruit

**Palate:** Round, long, textured, persistent, elegant, silky, creamy.

**Food Suggestions:** Fettucine carbonara, cassoulet, vintage cheddar.

**Cellaring Potential:** Very approachable as a young wine. Cedary complexity will develop with 6-8 years of age.



## Background

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. Today the estate remains a family wine business owned by Dr Richard and Jette Hamilton. The Hamilton family have been growing grapes and wine in Australia since 1837.

**Winemakers:** Paul Gordon & Greg Foster

**Winegrower:** Dr Richard Hamilton

## Technical Notes

Single batch, single vineyard. The fruit was harvested on 5th April and fermented as a single batch with extended maceration on skins. Following pressing and malo-lactic fermentation, the wine was racked to used hogsheads for maturation to allow the fruit to shine through without excessive oak influence. The wine was racked several times to soften the tannins before ultimately being prepared for bottling in July 2020. We believe this to be a very good example of the variety, with softer tannins and good persistence. It has elegance and strength. Jancis Robinson has described it as 'subtly fragrant and gently flirtatious', a more 'feminine side of Cabernet Sauvignon'.

**Variety:** Cabernet Franc

**Vine Age:** 1982

**Alcohol:** 14.5%

**Sugar at Picking:** 14.2° Baumé

**PH:** 3.55

**Acidity:** 6.6 gms/litre

**Residual Sugar:** 0.03 gms/litre

**Malolactic:** 100%

**Yeast Type:** *Saccharomyces cerevisiae*

**Oak Treatment:** 100% Oak  
Matured for 15 months in 1-6 year old French and American oak hogsheads.

## Vintage Conditions

The 2021 Vintage in Coonawarra has the hallmarks of an incredible vintage, with superb conditions and fruit of outstanding quality and quantity being harvested. The season was mild with very stable weather conditions. The temperatures during the growing season were mild with only minor fluctuations and no major rainfall events. Dry conditions continued right through summer, and consequently, berries remained relatively small with thick skins. Coonawarra did receive several small rainfall events during the growing which was beneficial to the general vine health and soil moisture. These climatic conditions lead to long and steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour.

LECONFIELD COONAWARRA

1545 Riddoch Highway Coonawarra | p: 08 8737 2326

www.leconfieldwines.com | @leconfieldcoonawarra