Leconfield Coonawarra Cabernet Franc 2022

This comes off a small vineyard planted in 1982 that is now pumping out some beautifully vibrant perfumed fruit. Has the typical fragrance of Cab Franc from Coonawarra with a minty red fruit character. After the initially perfumed aromatics reveal, the wine gets down to business with its rich intense flavours that effortlessly drive to a long finish supported by fine chalky tannins. It's medium weight and thoroughly delightful.

94 Points - Ray Jordan, WinePilot

LECONFIELD COONAWARRA

2022 Cabernet Franc

2022 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.

Vegan

Technical Notes

Single batch, single vineyard. The fruit was harvested 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. 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: 3.46

Acidity: 6.2 gms/litre

Residual Sugar: 0.24 gms/litre

Malolactic: 100%

Yeast Type: Saccharomyces cerevisae

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

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

Vintage Conditions

Coonawarra experienced another strong vintage in 2022. With stable conditions, high-quality fruit and moderate to good yields we ended slightly below the long-term average yield for the region. The vintage start was consistent with whites' long-term average before moving into Shiraz, finishing with Cabernet in the second half of May. Coonawarra received close to the long-term average rainfall throughout winter. Overall it was a mild growing season, with no prolonged heat waves or hot days—perfect ripening conditions for Cabernet Sauvignon. October and November were cooler than average before warming up in late November, just in time for flowering, resulting in a very even fruit set. The temperature throughout January was slightly above average before returning to the long-term average throughout February and March.

LECONFIELD COONAWARRA
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