Leconfield McLaren Vale Shiraz 2022

This was a vintage in McLaren Vale that produced wines of opulence and richness. This is a case in point. Deep and textured with loads of plummy spice fruits coated with a little dark chocolate. The tannins are firm and fine with a chalky character. Oak is well-managed and integrated perfectly. Impressive.

95 Points - Ray Jordan, Wine Pilot

LECONFIELD
McLAREN VALE

2022 Shiraz

2022 Vintage

Colour: Full deep red with bright scarlet highlights.

Bouquet: Dark olive and plum fruits with a hint of black pepper. The integration of fine French oak adds vanilla and coffee nuances to make this a wine to be savoured for its aroma.

Palate: This Shiraz has great depth of flavour while retaining elegance. Tannins are soft yet persistent tannins and a fine acidity provides finesse with a clean tight finish making it an excellent food wine.

Food Suggestions: Best with full favoured meals. Roast lamb, warm lentil salad, mild curry.

Cellaring Potential: Very approachable at release, this wine has the structure to mature and develop over 8-10 years or more.

Technical Notes

Our 'Farm' block just to the south of the McLaren Vale township provides the black loam soil over clay that limits yields and encourages small berries to produce the rich Shiraz fruit for this wine. Harvesting was at night to take advantage of cooler temperatures. Bunches were destemmed then allowed to ferment for 7-10 days on skins before pressing. The oak used for maturation was new and used French to aid the perception of fruit sweetness. The wine received a light fining to polish the soft tannin structure.

Variety: Shiraz

Region: McLaren Vale

Vine Age: 21-35 years

Alcohol: 14.6%

Malolactic: 100%

Yeast Type: Saccharomyces cerevisae

Oak Treatment: 100% French: 23% New, 77% older

Background

Leconfield was established in 1974 by noted 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.

Winemaker: Paul Gordon

Winegrower: Dr Richard Hamilton

Vintage Conditions

The McLaren Vale weather conditions leading up to the 2022 vintage were ideal for the crafting of quality red and white wines. Above average rainfall in winter and near average in spring provided the moisture needed to sustain the vines over the ripening period. Cold and windy conditions during flowering in November resulted in open clusters with corresponding lower yields. Despite lower-than-average rains in summer, temperatures were free of extremes and provided ideal slow ripening with a delayed commencement of harvest. The resulting wines have great intensity, with bright colours in reds, and a good degree of elegance.

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