Leconfield Coonawarra Reserve Cabernets 2022

This is a blend of cabernet sauvignon, merlot and cabernet franc, which were all co-fermented, and the result is a wine that integrates and captures the subtleties and distinctive contributions of the three varieties. The colour is deep red with faint hints of crimson. The aromas display some lovely floral perfume notes, while the palate, while powerfully presented, has a charming elegance about it and that contribution from the other varieties to cabernet is probably contributing to that. Hangs together so well, the tannins are so fine, the oak is liberal but well integrated, and the fragrance is just as well balanced. The fruit retains its powerful intensity. It's a wine that has tremendous cellaring potential. Cellar 15 years.

96 Points - Ray Jordan , Wine Pilot

LECONFIELD
COONAWARRA

2022 Reserve Cabernets

2022 Vintage

Colour: Medium-full red with crimson hues.

Bouquet: The aroma shows hints of plum and all-spice with an element of earthy forest floor notes. Fine oak provides complexity through contributing an alluring influence of cedar.

Palate: A beautifully elegant wine, the palate has generous flavour and persistence with round with silky tannins.

Food Suggestions: Shashliks, quail, native Australian inspired cuisine.

Cellaring Potential: Excellent on release and will age over the next decade or more. Expect cedar and cigar box characters to develop with time.

Technical Notes

The 2022 Reserve Cabernets is a *Field Blend* with a all fruit coming from vines on the Leconfield Winery Block. Fitting with the nature of a field blend the fruit was co-fermented with 14 days on skins. Co-fermentation is a winemaking practice in which varieties are harvested and fermented together to allow the characteristics of each variety to meld together rather than the more common practice of blending post fermentation. The 2022 Reserve Cabernets was matured on oak for 27 months - 33% New Taransaud French Hogsheads, 67% 3 year old French Hogsheads.

Varieties:
Coonawarra Cabernet Sauvignon (67%)
Coonawarra Merlot (20%)
Cabernet Franc (13%)

Vegan Friendly

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

Winegrower: Dr Richard Hamilton

Vintage Conditions

2022 provided ideal weather conditions to produce outstanding quality red and white wines from Coonawarra. Mild weather conditions with close to average rainfall provided good spring growing conditions. Warming in late November ensured a quick flowering and set the scene for very even fruit set. January's warmer than average temperatures, but without extremes, helped promote even veraison. Long term average temperatures in February and March were moderated by the ocean influenced cool nights for which Coonawarra is renown. Corresponding dry conditions promoted small berry size with the thick skins, key ingredients for making outstanding wines with good cellaring potential.

LECONFIELD COONAWARRA
1545 Riddoch Highway Coonawarra | p: 08 8737 2326
www.leconfieldcoonawarra.com | @leconfieldcoonawarra