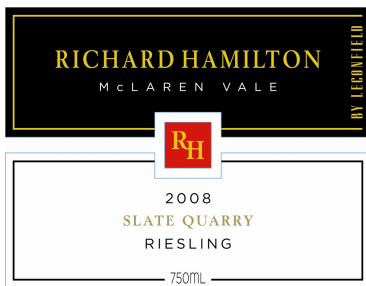


# RICHARD HAMILTON



<b>Variety:</b>	Riesling
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2008
<b>Alcohol by Volume:</b>	12.5%



## Winemakers Comments:

<b>Colour:</b>	Light straw with attractive green tints
<b>Bouquet:</b>	Fresh fragrant lemony lime fruit.
<b>Palate:</b>	Clean attractive zesty fruit, quite dry in style, and with excellent length and viscosity. The wine finishes with a clean, vibrant acidity.

**Food Suggestions:** Enjoy this wine as an aperitif, with canapés and with any meal where a cleansing acidity refreshes the palate. It is excellent with a broad range of Asian-influenced cuisines.

**Cellaring Potential:** Perfect with its vibrant primary fruit flavours in its youth, but allow a couple of years to get an extra dimension of depth expected from a good Riesling with age.

**Winemaking Notes:** Our 30 year old Riesling Vineyard is planted on a south-facing slope in McLaren Vale that creates a cooler microclimate particularly suited to Riesling. Every year, this vineyard provides grapes of wonderful concentration and style, with intense flavours and wonderful varietal definition. The grapes were harvested in the cool of the night. Following gentle air-bag pressing without crushing, the juice was allowed to settle over several weeks. The juice was racked then cool fermented with a yeast strain specially selected to enhance the floral nature of the fruit. The wine has had minimal handling and was stabilized with a light milk fining in the same tank in which it was fermented. This is wine in its purest form – elegant and stylish – from the vine to the glass.

## Background Information:

Willunga, in the southern reaches of McLaren Vale is tough country with a long and colourful pioneering history. The early settlers owed much to its slate mines, some of which still exist to this day. The bedrock slate and stony soils in the area are home to our frugal old Riesling vines. These graceful old maidens annually yield small volumes of intensely flavoursome juice, resulting in wines of distinctive varietal character and flavour.

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## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Riesling
<b>Vine Age:</b>	Planted 1975
<b>Soil Type:</b>	Sand over Clay
<b>Picking Dates:</b>	16 February, 2008
<b>Picking Method:</b>	Machine Harvested at Night
<b>Sugar at Picking:</b>	12.5° Baume
<b>PH:</b>	2.83
<b>Acidity:</b>	7.08gms/litre
<b>Residual Sugar:</b>	3.4gms/litre
<b>Bottled:</b>	4 August 2008
<b>Winemaking Technique:</b>	
<b>Oak:</b>	Nil
<b>Malolactic:</b>	Nil
<b>Lees Contact: Time:</b>	2 months
<b>Fermentation Temp:</b>	13-17°C
<b>Yeast Type:</b>	Saccharomyces Bayanus
<b>Blending Date:</b>	Single Fermenter

### Vintage Conditions:

The growing season leading up to vintage in 2008 was dry and provided ideal conditions for low input viticulture. Late December was very warm but January and early February were more mild and conducive to excellent flavour development in white grapes.