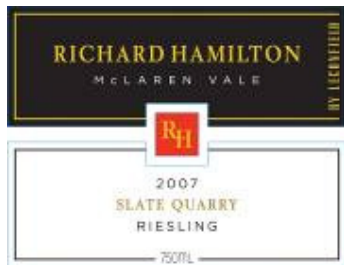


RICHARD HAMILTON



Variety:	Riesling
Region:	McLaren Vale
Vintage:	2007
Alcohol by Volume:	12.5%



Winemakers Comments:

Colour:	Light straw with attractive green tints
Bouquet:	Fresh fragrant lemony lime fruit.
Palate:	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 on the 14th of February with all the love of a wine picked on St Valentines day. 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.

Technical Data

Region:	McLaren Vale
Variety:	Riesling
Vine Age:	Planted 1975
Soil Type:	Sand over Clay
Picking Dates:	14 February, 2007
Picking Method:	Machine Harvested at Night
Sugar at Picking:	12.5° Baume
PH:	2.83
Acidity:	7.08gms/litre
Residual Sugar:	3.4gms/litre
Bottled:	September 2007
Winemaking Technique:	
Oak:	Nil
Malolactic:	Nil
Lees Contact: Time:	2 months
Fermentation Temp:	13-17°C
Yeast Type:	Saccharomyces Bayanus
Blending Date:	Single Fermenter

Vintage Conditions: The 2007 McLaren Vale growing season was one of the driest on record, producing small berry size and yields of 40-50% of average. There was some rain in early January which gave the vines a much needed drink before harvest. No rain fell after veraison. Harvest some 2-3 weeks earlier than normal for each variety.