

RICHARD HAMILTON



Variety:	Sauvignon Blanc Semillon
Region:	McLaren Vale
Vintage:	2008
Alcohol:	13%

Winemakers Comments:

Colour:	Light-medium straw with attractive green tints
Bouquet:	The appeal of fresh delicate gooseberries with hints of limes and lemons combine to give this wine a lively fragrance.
Palate:	Zesty and flavoursome with a palate showing tropical flavours surrounding a long middle palate that finishes with a clean, bright acidity
Food Suggestions:	Have it as an aperitif, with antipasta, or with fish and poultry.
Cellaring Potential:	Best enjoyed in its youth over the next 3 years

Winemaking Notes:

Following above average temperatures over the Christmas period January and early February were relatively mild providing clear, rain-free days for ripening white grapes. Our Sauvignon Blanc ripened about a week earlier than the Semillon which was picked at a lower sugar level to protect the clean acidity and citrus flavours. Following cold settling during which both juices received a light fining, the varieties were fermented separately then blended soon after their cool fermentation had completed. On stabilising, the wine received a light milk fining to finesse the palate.

Background Information:

This wine has an excellent heritage of vines planted in 1973 and 1985. Each year these vineyards produce fruit of excellent flavour and depth with both varieties contributing citrus characters with an extra dimension of snow peas and gooseberries.



Technical Data

Region:	McLaren Vale
Variety:	Sauvignon Blanc (67%) Semillon (33%)
Clones:	Sourced from cuttings in McLaren Vale
Vine Age:	1974 and 1985
Soil Type:	Black Loam over clay
Picking Dates:	Sauvignon Blanc 4th Feb 2008. Semillon 13 February 2008
Picking Method:	Machine picked at night
Sugar at Picking:	11.5° Baumé (Semillon). 12.7-13.3° Baumé (Sauvignon Blanc).
Cultivation Practices:	Hand and mechanically pruned, followed by hand clean up
Alcohol:	13.0%
PH:	3.1
Acidity:	7.05
Residual Sugar:	3.2gms/litre
Bottled:	22 July, 2008
Winemaking Technique:	Oak: Nil Malolactic: Nil Lees Contact: Time: 3 months Fermentation Temp: 13-16C Yeast Type: <i>Saccharomyces Bayanus</i> Blending Date: June 08

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.