

RICHARD HAMILTON



Variety:	Sauvignon Blanc Semillon
Region:	McLaren Vale
Vintage:	2007
Alcohol:	13%



Winemakers Comments:

Colour:	Light-medium straw with attractive green tints
Bouquet:	Fresh and bright fruit nose with elegance. Sauvignon Blanc has contributed characters of goosberries and Semillon, limes.
Palate:	Zingy and fresh, the palate of this wine has flavours tending towards the tropical spectrum. The wine has medium body and finishes with a crisp 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:

January temperatures were above average which had the effect of 'closing down' the vines and delaying harvest in McLaren Vale. There was a little rain in February which freshened the fruit. The Sauvignon Blanc and Semillon were harvested at the same time as both peaked in varietal flavours simultaneously. Each year, they are the first fruit to ripen for table wine. The varieties were fermented separately then blended soon after their cool fermentation had completed. On stabilising, the wine received a light milk fining to a finesse to 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

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Technical Data

Region:	McLaren Vale
Variety:	Sauvignon Blanc (73%) Semillon (27%)
Clones:	Sourced from cuttings in McLaren Vale
Vine Age:	1973 and 1985
Soil Type:	Black Loam over clay
Picking Dates:	5th and 6th February, 2007
Picking Method:	Machine picked at night
Sugar at Picking:	11.7° Baumé (Semillon). 13.1 Baumé (Sauvignon Blanc).
Cultivation Practices:	Hand and mechanically pruned, followed by hand clean up
Alcohol:	13.4%
PH:	3.08
Acidity:	7.52
Residual Sugar:	3.0gms/litre
Bottled:	31 July, 2007
Winemaking Technique:	Oak: Nil Malolactic: Nil Lees Contact: Time: 2 months Fermentation Temp: 13-15C Yeast Type: <i>Saccharomyces Bayanus</i> Blending Date: May 07

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. January temperatures were above average with some rainfall.