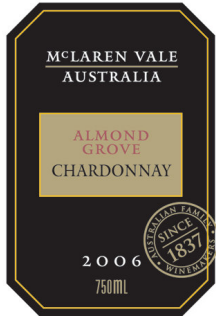


RICHARD HAMILTON

LECONFIELD



2006 Richard Hamilton Almond Grove Chardonnay

Variety:	Chardonnay
Region:	McLaren Vale
Vintage:	2006
Alcohol:	13%



Winemakers Comments:

- Colour:** Medium straw with attractive green tints
- Bouquet:** Ripe full peachy Chardonnay with restrained and integrated oak that has added a touch of vanilla.
- Palate:** Round, long and flavoursome Chardonnay flavours have been balanced with a soft but tight acidity to give the wine good palate length. The oak is balanced and in the background.
- Food Suggestions:** An excellent companion for poultry, seafood or pasta.
- Cellaring Potential:** The wine should drink well over the next 4-6 years. Expect the colour to show more golden tints in four or so years and the nose and palate to develop attractive fresh toast flavours.

Winemaking Notes:

This wine is sourced predominantly from our McLaren Vale 'Hut Lyre Trellis', 'Winery' and 'Farm' Blocks, on the southern side of the McLaren Vale Township. Approximately 60% of the fruit was handpicked from our Lyre trellis which is noted for the fine elegant fruit it produces. The remainder harvested at night by machine. This wine has been made with the free run juice which, after cold settling, was allowed to complete its fermentation in French oak hogsheads from the Vosges region of France. The wine was kept on lees for 8 months with periodic lees stirring and partial malo-lactic fermentation was allowed to occur to provide creaminess to the palate. The wine was assembled, blended and received a light skim milk fining before stabilising and bottling in December 2006.

Background Information:

'Almond Grove' has obtained its name from the Almonds which were widely grown in McLaren Vale on land which now bears our vineyards. Richard Hamilton is noted as the first to have planted Chardonnay in McLaren Vale (in 1972).



Technical Data

Region:	McLaren Vale 93%, Coonawarra 7%
Variety:	Chardonnay
Clones:	IV5 and own selections (McLaren Vale.) G9V7, MV6 (Coonawarra)
Picking Dates:	February 22 2006 – March 6 th 2006
Picking Method:	60% hand and machine at night
Sugar at Picking:	12.8
Cultivation Practices:	Hand and mechanically pruned, followed by hand clean up
Alcohol:	13%
PH:	3.12
Acidity:	6.75 grams/litre
Residual Sugar:	2.5 grams/litre
Bottled:	December 2006
Cellaring Potential:	4-6 years
Winemaking Technique:	Oak: 100% <i>New French: 25%, 1-2 YO French: 75%</i> Malolactic: Approx 20% Lees Contact: Time: 8 months Fermentation Temp: 13-17 deg C Blending Date: December 2006

Vintage Conditions:

The 2006 McLaren Vale growing season was higher in humidity than normal up until Christmas. A warm period in January effectively slowed ripening and was followed by a mild February with a little rain that freshened the fruit. Final Harvest dates very about average, if not slightly later than most years.