



Variety:	Merlot
Region:	McLaren Vale
Vintage:	2007
Alcohol by Volume:	13.5%

Winemakers Comments:

- Colour:** Deep red with some youthful crimson
- Bouquet:** Spicy rich fruit-cake nose with a hint of mint. Oak has added an aromatic cinnamon/vanilla spice to the wine
- Palate:** Very round and long palate with excellent mouth-feel and persistence. Fine tannins enhance the weight of the wine while a clean acidity ensures the wine finishes cleanly
- Food Suggestions:** An excellent match with medium to full flavoured courses , such as tender rare beef. Try it with Italian influenced dishes..
- Cellaring Potential:** Excellent on release and will age over the next 4 to 6 years

Winemaking Notes: Fruit from vines planted in 1975 on our "Winery Block" in McLaren Vale forms the backbone of this wine, while the aromatics tended to come from more recent plantings on our 'Farm' block. 2% 2008 Coonawarra Cabernet Sauvignon was added to enliven the wine. Oak fermentation and extended skin contact were both employed on components of the wine to give freshness of fruit and palate length and the entire blend was matured in oak after pressing, racking and malo-lactic fermentation. The style of wine to which we aspire is one that shows good length and sweet fruit with well structured tannins and excellent length – a more up-market Australian style. The wine received a light egg fining and gentle filtration before bottling.

Background Information:

Richard Hamilton planted his first Merlot wines in 1975 with subsequent plantings in 1985 and more recently in 1998. Lot 148 commemorates the first allotment of land that the Hamilton ancestors acquired when first arriving in South Australia in 1837. Today Lot 148 Merlot has become an excellent example of the variety from McLaren Vale that the Hamilton ancestors acquired when first arriving in South Australia in 1837. Today Lot 148 Merlot has become an excellent example of the variety from McLaren Vale.



Technical Data

Region:	McLaren Vale
Variety:	Merlot
Clones:	D13V14, D3V5, own selections
Vine Age:	20 & 30 yrs
Soil Type:	Sand and black loam over clay
Picking Dates:	15th-22nd February 2007
Picking Method:	Machine at night and hand
Sugar at Picking:	13.8°Baume
Cultivation Practices:	Detailed hand clean up following machine pruning
Alcohol:	13.60%
PH:	3.36
Acidity:	6.75
Residual Sugar:	2.2
Bottled:	August, 2008
Winemaking Technique:	Oak: 100% for 16 Months 21% New French oak 4% New American oak, 15% 1-2 YO French, 5% 1-2 YO American, 5 5% 3-4 YO) Malolactic: 100% Lees Contact: Time: 4 weeks in tank Fermentation Temp: 22-28C Yeast Type: <i>Saccharomyces cerevisiae</i> Blending Date: July 08

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. A little rain in early January provided a much needed drink for the vines before harvest. No rain fell after veraison. The red harvest was 2-3 weeks earlier than normal