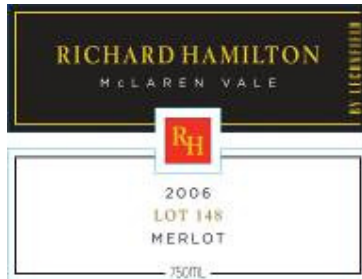


RICHARD HAMILTON



Variety: Merlot
Region: McLaren Vale
Vintage: 2006
Alcohol by Volume: 14%



Winemakers Comments:

Colour: Deep red with some youthful crimson

Bouquet: Attractive savoury dark olive and cherry fruits, lifted with aromatic nuances of cloves and vanilla

Palate: Round, mouth filling palate showing excellent viscosity. Tannins are long, silky and integrated, while the palate finishes clean and tight.

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. 12% Coonawarra material was included to add some finesse. All of the components of this wine were allowed to ferment to dryness on skins, with subsequent maturation 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 in August 2007.

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.



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:	8th-10th March 2006
Picking Method:	Machine at night and hand
Sugar at Picking:	13.4-14.6°Baume
Cultivation Practices:	Detailed hand clean up following machine pruning
Alcohol:	14.5%
PH:	3.56
Acidity:	6.18
Residual Sugar:	1.5
Bottled:	August, 2007
Winemaking Technique:	<p>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)</p> <p>Malolactic: 100%</p> <p>Lees Contact: Time: 3 weeks in tank</p> <p>Fermentation Temp: 22-28C</p> <p>Yeast Type: Saccharomyces cerevisiae</p> <p>Blending Date: July 07</p>

Vintage Conditions:

The growing season leading up to vintage in 2006 was quite humid, with a warm January that effectively closed down the vines. February saw veraison and much more mild conditions with a little rain which freshened the fruit