

RICHARD HAMILTON



2004 Richard Hamilton Lot 148 Merlot



Variety:	Merlot
Region:	McLaren Vale
Vintage:	2004
Alcohol by Volume:	14%



Winemakers Comments:

Colour:	Deep red with some youthful crimson
Bouquet:	Good rich fruit-cake nose with a hint of spicy 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:	This is very attractive Merlot will accompany grilled meats or vegetables, and fine cheeses.
Cellaring Potential:	Excellent on release and will age over the next 6 to 8 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. 10% Coonawarra Merlot was included to add finesse and tighten the structure. The individual 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 a 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 2005.

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:	Own Selections
Picking Dates:	3 – 5 March, 2004
Sugar at Picking:	13.5-14.5° Baume
Alcohol:	13.6%
PH:	3.39
Acidity:	7.26 gms/litre
Residual Sugar:	1.7 gms/litre
Bottled:	22 August, 2005
Cellaring Potential:	6-8 Years plus
Winemaking Technique:	Oak: 100% (10% in new French, balance in older oak) Malolactic: 100% Lees Contact- Time: 2-3 Weeks in tank, plus 4 weeks skin maceration Fermentation Temp: 22-30° Blending Date: August, 2005
Vintage Conditions:	The 2004 McLaren Vale vintage was fine, mild and free from rain.