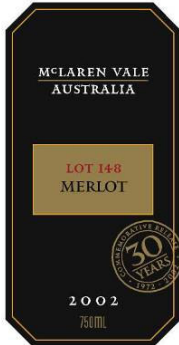




Richard Hamilton Lot 148 Merlot



Variety: Merlot
Region: McLaren Vale
Vintage: 2002
Alcohol by Volume: 13.5%



Winemakers Comments:

- Colour:** Intense purple with ruby tinges.
- Bouquet:** Dusty raspberry and perfumed mulberry fruit with a touch of cedary oak.
- Palate:** Layers of textured berry fruit leading to a dusty fine tannin finish.
- Food Suggestions:** Barbecued lamb cutlets with garlic mash.
- Cellaring Potential:** Medium term cellaring 4-7 years

Winemaking Notes:

Fruit is selected from our 28-year-old vineyard situated in the cool foothills of southern McLaren Vale. It is the age of this material and the natural balance between the vines and their sites which makes a significant contribution to the complexity and depth of flavour we see in our Merlot each year. Fermentation takes place in a combination of 'static' and the revolutionary 'Ganimede' fermentation systems. This adds further layers to the wine whilst retaining the depth of flavour developed in the vineyard. A 15-month maturation then takes place in new and two-year old French and American oak barrels prior to bottling.

Background Information:

Lot 148 was the original selection of land made by Richard Hamilton in 1837 when he settled with his family in Adelaide. Vineyard planting's took place during this settlement and cuttings from these vineyards were taken for the establishment of our McLaren Vale vineyards more than a century later.

Our Merlot vines are amongst the oldest in South Australia and very much in balance with the environment in which they exist. It is these factors which see the development of fabulously deep and complex wines from our vineyards year after year.

The 2002 Lot 148 Merlot was awarded a Gold Medal amongst the Jimmy Watson Trophy classes of the 2003 Royal Melbourne Wine Show.



Technical Data

Region: McLaren Vale

Variety: Merlot (100%)

Clones:

Picking Dates:

Sugar at Picking: °Baume

Alcohol: 13.5%

PH: 3.39

Acidity: gms/litre

Residual Sugar: 2.3 gms/litre

Bottled: 1st March 2005

Cellaring Potential: 4-7 Years

Winemaking Technique: **Oak:**
Malolactic:
Lees Contact: **Time:**
Fermentation Temperature: °C
Blending Date:

Vintage Conditions: