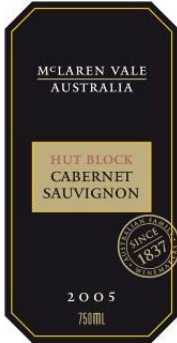


RICHARD HAMILTON

LECONFIELD



Richard Hamilton Hut Block Cabernet Sauvignon

Variety:	Cabernet Sauvignon
Region:	McLaren Vale
Vintage:	2005
Alcohol:	14%



Winemakers Comments:

- Colour:** Full, deep red with crimson highlights.
- Bouquet:** Rich aromatic and cedary fruit nose, with hints of chocolate and mint.
- Palate:** Rich round ripe fruit palate with excellent depth and structure. The wine has a great length and very attractive sweet fruit on the mid palate finish clean with balanced tannins.
- Food Suggestions:** Venison, Beef Wellington, rich pasta
- Cellaring Potential:** Appealing on release and has sufficient structure for 8-10 years of cellaring.

Winemaking Notes:

Yields in 2005 were about average for McLaren Vale. Harvest was progressive as we waited for each of our four source blocks to ripen. 2005 produced some outstanding fruit characters in Cabernet Sauvignon. 10% was barrel fermented with the rest of the wine allowed to ferment to dryness on skins. All that wine was matured in French and American oak. On final assemblage in August 2006, some Merlot was included to broaden the mid palate. The wine received a light egg white fining prior to bottling.

Background Information:

The Hut Block Cabernet sources its name from the pickers' hut in the vineyard.



Technical Data

Region:	McLaren Vale (85%) Coonawarra (15%)
Variety:	Cabernet Sauvignon (86%) Merlot (14%)
Clones:	Reynella, LC10, Own selections
Picking Dates:	7-9, 16-17 and 21 March, 2005
Sugar at Picking:	13.2-14.8
Alcohol:	14.3%
PH:	3.37
Acidity:	7.47gms/litre
Residual Sugar:	1.5gms/litre
Bottled:	26 August, 2006
Cellaring Potential:	8-10 years
Winemaking Technique:	Oak: 100% for 16 months New French (14%) New American (13%) 1-2 YO French oak (9%), 1-2 YO American (16%) Remainder in Older oak Malolactic: 100% Lees Contact: Time: 3 Weeks in tank Fermentation Temp: 22-28C Blending Date: August 2006

Vintage Conditions:

The 2005 McLaren Vale vintage was quite cool, but ripening was slightly earlier than on average across all varieties.