



### 2004 Richard Hamilton Hut Block Cabernet Sauvignon

<b>Variety:</b>	Cabernet Sauvignon
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2004
<b>Alcohol by Volume:</b>	14.0%



#### Winemakers Comments:

- Colour:** Full dense red with vibrant crimson highlights.
- Bouquet:** Intense ripe Cabernet Sauvignon with excellent expression of integrated fine oak. Clean and vibrant, this is a great example of full bodied Cabernet Sauvignon from McLaren Vale.
- Palate:** The varietal characters from the nose follow through on the palate to gives a wine of great length, but also finishing clean with tannins, acidity and flavour in harmony.
- Food Suggestions:** Venison, Beef Wellington, rich pasta
- Cellaring Potential:** Like all Richard Hamilton wines, this Cabernet Sauvignon can be approached on release, but will mature to give some cigar box characters over the next six or so years.

#### Winemaking Notes:

The fruit for this wine was sourced from our three Cabernet Sauvignon blocks and one Cabernet Franc block in McLaren Vale. The essence was to pick the fruit over a range of ripeness levels, but all with ripe fruit flavours preserving the varietal integrity of the grape. Fruit from our 1963 plantings on our 'Winery' block provides the backbone to the structure of the wine while the Cabernet Franc has traditionally been incorporated to enhance the minty notes of the nose. Considerable selection from the barrel has ensured that only the best components have been used.

#### Background Information:

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



## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Cabernet Sauvignon (94%) Cabernet Franc (6%)
<b>Clones:</b>	Reynella, CW44, 125
<b>Picking Dates:</b>	7 March to 26 March 2004
<b>Sugar at Picking:</b>	13.3-14.8°Baume
<b>Alcohol:</b>	14.1%
<b>PH:</b>	3.41
<b>Acidity:</b>	7.43gms/litre
<b>Residual Sugar:</b>	2.0gms/litre
<b>Bottled:</b>	December 12, 2005
<b>Cellaring Potential:</b>	6 or so Years
<b>Winemaking Technique:</b>	<b>Oak:</b> 18 months in new French (12%) and American oak (24%) 1-2 YO French (5%) Older (59%) <b>Malolactic:</b> 100% <b>Lees Contact: Time:</b> 3 weeks in tank <b>Fermentation Temp:</b> 22-28 deg C °C <b>Blending Date:</b> November 2005

### Vintage Conditions:

The 2004 McLaren Vale vintage was fine, mild and free from rain.