

RICHARD HAMILTON



2003 Richard Hamilton Hut Block Cabernet Sauvignon



Variety:	Cabernet Sauvignon
Region:	McLaren Vale
Vintage:	2003
Alcohol by Volume:	14%



Winemakers Comments:

- Colour:** Full dense red with vibrant crimson highlights.
- Bouquet:** The 2003 Richard Hamilton Hut Block Cabernet Sauvignon shows excellent varietal definition complexed through the judicious use of new oak. The wine has hints of spice, especially cinnamon and cloves.
- Palate:** Fruit sweetness and fine tannins are defining characteristics of this wine. Every effort is made to preserve the acidity of the wine to allow it to finish clean and give longevity. The wine is full bodied and rich.
- Food Suggestions:** Venison, Beef Wellington, rich pasta
- Cellaring Potential:** This wine is very approachable at release, however has the structure to age beautifully over the next 7-10 years.

Winemaking Notes:

The fruit selected for this wine comes from our three vineyard blocks in McLaren Vale. The oldest of the vines, planted in 1963 on our winery block, provides the backbone of the blend. This wine was allowed extended maceration on skins to build the structure of the wine. Some barrel ferment enhances the aroma of the wine. On final blending a little 2004 McLaren Vale Cabernet Sauvignon was used to freshen the fruit. Our philosophy is to augment, rather than dominate, the fruit with oak and as a result 50% of the oak is new or one year old, with the remaining being used in the previous blends.

Background Information:

Named after the picker's hut at the front of the property our Hut Block vineyard is planted on an open face in wonderful free draining soils; unusual amongst the clay and loams of the district. With a cool southerly aspect the site is known for its low yielding vines, annually producing grapes of intense berry aroma and flavour. Perfectly suited to the mild maritime climate of McLaren Vale.



Technical Data

Region:	McLaren Vale
Variety:	Cabernet Sauvignon (95%)/ Cabernet Franc (5%)
Clones:	Reynella, CW44, 125.
Picking Dates:	9 th – 23 rd March, 2003
Sugar at Picking:	13.5-14.2° Baume
Alcohol:	13.9%
PH:	3.29
Acidity:	7.11 gms/litre
Residual Sugar:	2.0 gms/litre
Bottled:	22 August, 2005
Cellaring Potential:	7 – 10 Years
Winemaking Technique:	Oak: 100% (20 months in new French 5%, 11% in new American, 14% in 1-2YO French, 15% in 1-2YO balance in older oak) Malolactic: 100% Lees Contact: Time: 3 Weeks in tank Fermentation Temp: 22-28° Blending Date: February, 2005

Vintage Conditions:

The 2003 vintage in McLaren Vale was fine and warm with an absence of rain