



### Richard Hamilton Hut Block Cabernet Sauvignon

<b>Variety:</b>	Cabernet Sauvignon
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2002
<b>Alcohol by Volume:</b>	13.5%



#### Winemakers Comments:

<b>Colour:</b>	Deep plummy in colour with a ruby tinge
<b>Bouquet:</b>	Intense blackcurrant and dusty cassis aromas underlined with toasted oak.
<b>Palate:</b>	Flavoursome mouthfilling palate, driven by sweet blackcurrant fruit and ripe tannins.
<b>Food Suggestions:</b>	Osso bucco with spicy gremolata
<b>Cellaring Potential:</b>	6 – 9 years

#### Winemaking Notes:

Produced from Cabernet Sauvignon with small percentages of Merlot and Cabernet Franc included in the blend to add depth and complexity to the wine. Following extended fermentation in small vats the wine was matured in selected French and American oak casks for fifteen months prior to bottling. The wine displays typical McLaren Vale depth of colour, intensity and rich ripe full flavoured fruit.

#### 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.

Since its first release in 1990 our Hut Block Cabernet Sauvignon has been awarded two trophies and 63 medals



## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Cabernet Sauvignon (85%) Cabernet Franc (13.5%) Merlot (1.5%)
<b>Clones:</b>	
<b>Picking Dates:</b>	
<b>Sugar at Picking:</b>	°Baume
<b>Alcohol:</b>	13.5%
<b>PH:</b>	3.39
<b>Acidity:</b>	gms/litre
<b>Residual Sugar:</b>	2.3 gms/litre
<b>Bottled:</b>	2 <sup>nd</sup> March, 2004
<b>Cellaring Potential:</b>	6-9 Years
<b>Winemaking Technique:</b>	<b>Oak:</b> <b>Malolactic:</b> <b>Lees Contact:</b> <b>Time:</b> <b>Fermentation Temperature:</b> °C <b>Blending Date:</b>
<b>Vintage Conditions:</b>	