

RICHARD HAMILTON



2004 Richard Hamilton Centurion Shiraz

Variety:	Shiraz
Region:	McLaren Vale
Vintage:	2004
Alcohol by Volume:	14.5%



Winemakers Comments:

Colour:	Full dense, deep red with some youthful crimson
Bouquet:	Rich, yet elegant spicy Shiraz fruit complexed and enhanced with French oak.
Palate:	Full bodied palate of great length, but tempered with fine tannins to give finesse, elegance and style.
Food Suggestions:	This wine will match any fine dining of fine food. Serve it in a large glass to savour the full aromas
Cellaring Potential:	This wine is designed to mature and develop well beyond 10 years.

Winemaking Notes:

The fruit from these 1892 planted vines is hand harvested. Fermentation is carried out in small static fermenters with manual pump-overs three times a day during peak fermentation, then the wine allowed to have extended maceration on skins for 4 weeks. Following gentle pressing free run and pressings were fermented separately in French oak, with two workings to soften and mature the wine. A major emphasis is in the promotion of long silky tannins on the palate and a lively fruit that will mature elegantly over a long period. It is planned to finally prepare the wine for bottling in early 2006 where it can be expected the wine will receive a light egg fining before packaging in March.

Background Information:

Planted in 1892 the vineyard is amongst the oldest in the region, indeed in Australia. Situated at the back of the Old Hut Block the Shiraz is on original rootstock grown in grey loams over old river clay with underlying limestone. The vineyard lies at the southern end of the McLaren Vale strip and contains some of the best soils in the district, evidenced in the wines year after year. The vineyard has a south-eastern aspect with a small rise at one end that takes full advantage of the cooler morning sun. The climate is moderate and tempered by the cool sea breezes from the Gulf of St. Vincent some 8 kilometres away.



Technical Data

Region:	McLaren Vale
Variety:	Shiraz
Clones:	Own Selections (1892 planting)
Picking Dates:	15 th March, 2004
Sugar at Picking:	14.1° Baume
Alcohol:	14.0%
PH:	3.37
Acidity:	7.03gms/litre
Residual Sugar:	1.7gms/litre
Bottled:	5 October 2006
Cellaring Potential:	10+ Years
Winemaking Technique:	Oak: 100% in French oak (40% New) for 20 months
	Malolactic: 100%
	Lees Contact - Time: 2-3 weeks in tank, plus 4 weeks skin maceration
	Fermentation Temp: 22-30°C
	Blending Date: January 2006

Vintage Conditions:

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