

RICHARD HAMILTON



2003 Centurion Old Vines Shiraz

Variety:	Shiraz 100%
Region:	McLaren Vale
Vintage:	2003
Alcohol by Volume:	14.4%



Winemakers Comments:

Colour:	Full dense deep red with ruby highlights
Bouquet:	Ripe, rich and varietal. A perfect integration of fine Shiraz fruit and fine grained French oak has given a cedary highlight to a mocha-coffee nose.
Palate:	The palate has richness, length and subtlety. Fine, long tannins on the palate balance the intense fruit to give excellent persistence. This is a mouth-filling wine, yet finishes clean and elegant.
Food Suggestions:	Full flavoured foods of any description.
Cellaring Potential:	This wine will develop gracefully over the next decade and beyond - a classic Shiraz.

Winemaking Notes:

The 19th century Centurion vines are hand-pruned and hand-harvested. Our winemaker classifies the fruit on the vine before harvest to ensure that fruit is picked at its optimum ripeness. Several pickings occur. The wine was fermented in small static fermenters and receives gentle maceration both during fermentation and occasionally as the new wine was left to complex through extended skin maceration for up to four weeks. Following gentle pressing, the wine was placed in new, one and two year-old French oak barrels. During its 22 months of oak maturation the wine underwent malo-lactic fermentation and subsequently was racked several times to integrate and soften the wine. The wine has been matured exclusively in oak from our preferred French Cooper, *Cadus* to further this single vineyard wine's individuality. A light egg fining was used prior to bottling in November 2004.

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:	Vines planted in 1892
Picking Dates:	6 th and 11 th March, 2003
Sugar at Picking:	14.3-14.6°Baume
Alcohol:	14.4%
PH:	3.28
Acidity:	7.06gms/litre
Residual Sugar:	2.2gms/litre
Bottled:	8 th March, 2005
Cellaring Potential:	10+ years
Winemaking Technique:	Oak: 100% in French, Approx 40% in New Oak for 22 Months
	Malolactic: 100%
	Lees Contact - Time: 2-3 Weeks
	Fermentation Temp: 22-30°C
	Blending Date: February, 2005

Vintage Conditions:

Fine and warm with an absence of rain