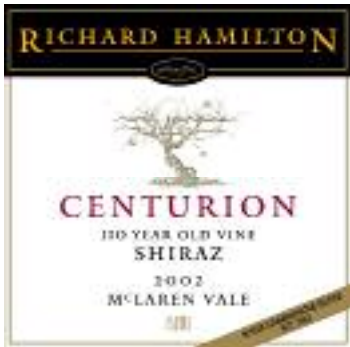


RICHARD HAMILTON

2002 Centurion Old Vines Shiraz



Variety:	Shiraz
Region:	McLaren Vale
Vintage:	2002
Alcohol by Volume:	14.0%

Winemakers Comments:

Colour:	Full deep red with ruby highlights.
Bouquet:	A perfect integration of fine Shiraz fruit and fine grained French oak has given a liquorice highlight to a briary, mocha coffee nose.
Palate:	The palate has richness, length and subtlety. Fine, silky tannins on the palate balance the sweet plum fruit to give excellent persistence. This is a mouth-filling wine, yet finishes clean and elegant.
Food Suggestions:	Chargrilled lamb back strap. Try it with a dark chocolate.
Cellaring Potential:	This wine will develop gracefully over the next decade and beyond.

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 is fermented in small static fermenters and receives gentle maceration both during fermentation and occasionally as the new wine is left to complex through extended skin maceration for up to four weeks. Following gentle pressing, the wine is placed in new, one and two year-old French oak barrels. During its 24 months of oak maturation the wine undergoes malo-lactic fermentation and subsequently is racked several times to integrate and soften the wine. We are in the process of selecting one cooper to be responsible for the oak characteristics we desire and when this exercise is completed, it will be further stamp on 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:	
Picking Dates:	
Sugar at Picking:	°Baume
Alcohol:	13.94%
PH:	3.36
Acidity:	7.47gms/litre
Residual Sugar:	2.0gms/litre
Bottled:	
Cellaring Potential:	10+ Years
Winemaking Technique:	Oak: Malolactic: Lees Contact: Time: Fermentation Temperature: °C Blending Date:
Vintage Conditions:	