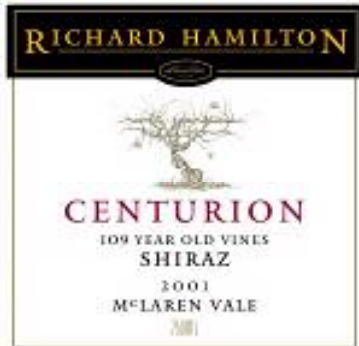


RICHARD HAMILTON



Richard Hamilton 2001 Centurion Old Vines Shiraz

Variety:	Shiraz
Region:	McLaren Vale
Vintage:	2001
Alcohol by Volume:	14.5%



Winemakers Comments:

Colour:	Deep purple with ruby rim
Bouquet:	Heady dark fruit mingled with mocha chocolate and cherry oak.
Palate:	Alluring, textured palate with ripe plum and liquorice dominating. Rich and complex with lovely persistence leading into a firm tannin finish.
Food Suggestions:	Chargrilled lamb back strap.
Cellaring Potential:	This wine will develop gracefully over the next decade and beyond.

Winemaking Notes:

The Centurion vines crop at a miserly 2 tonne per acre, and occasionally even less. Whole fruit bunches are inoculated with a yeast strain known as "Rhone" Isolate Syrah and fermented in old Potter's static fermenters with minimal temperature control, and pump overs only as required. After fermentation the wine is placed in new, one and two year old French and American oak barrels. During this time the wine undergoes Malo-lactic fermentation. The Centurion is then left to mature for up to 24 months in a selection of oak from a range of forests and coopers; thus adding further layers of complexity and character to the wine. The older barrels are selected to carefully preserve the rich and unique fruit characters of the 100-year-old vines. The Centurion is then racked and given a light egg white fining prior to bottling.

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. A south eastern aspect with a small rise at one end taking full advantage of the cooler morning sun, the climate is moderate and tempered by the cool sea breezes from the Gulf of St. Vincent.



Technical Data

Region:	McLaren Vale
Variety:	Shiraz
Clones:	
Picking Dates:	
Sugar at Picking:	°Baume
Alcohol:	14.5%
PH:	3.39
Acidity:	6.76 gms/litre
Residual Sugar:	3.1 gms/litre
Bottled:	4 th March, 2003
Cellaring Potential:	15-18 Years
Winemaking Technique:	Oak: Malolactic: Lees Contact: Time: Fermentation Temp: Blending Date:
Vintage Conditions:	