



2009 Richard Hamilton Gida's Rose

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| Variety: | Merlot |
| Region: | McLaren Vale |
| Vintage: | 2009 |
| Alcohol by Volume: | 12.5% |

Winemakers Comments:

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| Colour: | Vibrant light crimson |
| Bouquet: | Fragrant with nuances of rose petal and lemon |
| Palate: | Light zesty soft fruit with clean lingering strawberry flavours. This is a soft style that finishes with a vibrant clean acidity |
| Food Suggestions: | Savour this wine chilled as an aperitif, with canapés, as a between course palate cleanser. Enjoy it in moderation (if possible!) |
| Cellaring Potential: | Perfect as a youthful wine while its vibrant primary fruit flavours are fresh. |

Winemaking Notes:

We have selected Merlot as the main variety for this wine. The fruit was allowed to have 12 hours of contact with its skins and then the free run juice syphoned off, cold settled and essentially handled as a white wine. Ferment temperatures were kept cold to maximise the fragrance and finesse, and the ferment halted just before complete dryness to retain fruit and palatability. During cold stabilising, the wine received a light skim milk fining to brighten the palate.

Background Information:

"Gida" is the name to which Aglaia Hamilton, Richard Hamilton's mother, was most commonly known. Gida became a vineyard owner in McLaren Vale in 1949 and was a director of the Albury "Border Morning Mail" from 1957-1994.



Technical Data

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| Region: | McLaren Vale |
| Variety: | Merlot |
| Clones: | D3V5 and D3V14 |
| Vine Age: | 1998 |
| Soil Type: | Terra Rossa |
| Picking Dates: | 18 th February, 2009 |
| Picking Method: | Machine at night and hand |
| Sugar at Picking: | 11.9° Baumé |
| Cultivation Practices: | Detailed hand clean up following machine pruning |
| PH: | 3.08 |
| Acidity: | 6.38gms/litre |
| Residual Sugar: | 4.6gms/litre |
| Bottled: | 4 th May 2009 |
| Winemaking Technique: | |
| Oak: | Nil |
| Malolactic: | Nil |
| Lees Contact: Time: | 1 month |
| Fermentation Temp: | 13-17C |
| Yeast Type: | Saccharomyces cerevisiae |
| Blending Date: | Single Fermenter |

Vintage Conditions:

The 2009 vintage was preceded by a very dry growing season. Unseasonable warm conditions in late January brought on an early than normal start to vintage. No rain fell in the harvest period. The season brought on ripe fruit flavours at a much lower sugar level than normal.