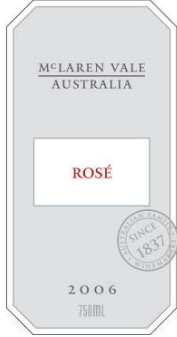


RICHARD HAMILTON

LECONFIELD



2006 Richard Hamilton Rose

Variety: Rose
Region: McLaren Vale
Vintage: 2006
Alcohol by Volume: 13.5%



Winemakers Comments:

- Colour:** Vibrant light transparent ruby
- Bouquet:** Fresh fragrant raspberry with a hint of lemon esters.
- Palate:** Light zesty soft fruit with clean lingering strawberry flavours. This is a slightly off-dry style that finishes with a vibrant clean acidity.
- Food Suggestions:** Enjoy this wine chilled as an aperitif, with canapés, as a between course palate cleanser, or anytime that a white wine would be served, yet the light red colour would enhance the occasion.
- Cellaring Potential:** Perfect as a youthful wine while its vibrant primary fruit flavours are fresh.

Winemaking Notes:

We have selected Grenache 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. A little tropical Sauvignon Blanc and Semillon was blended into the wine, and during cold stabilising, the wine received a light skim milk fining to brighten the palate.

Background Information:

This 2006 is our first Rose and was made through popular request. It is a fun wine to enhance life.



Technical Data

Region:	McLaren Vale
Variety:	Grenache (86%) Sauvignon Blanc (8%) Semillon. (6%)
Clones:	139
Picking Dates:	March 20 th , 2006
Sugar at Picking:	12.5
Cultivation Practices:	Hand and Machine pruned, harvested mechanically
Alcohol:	13.8%
PH:	3.40
Acidity:	6.66gms/litre
Residual Sugar:	10.3gms/litre
Bottled:	29 September, 2006
Cellaring Potential:	Best consumed while fresh
Winemaking Technique:	Oak: Nil Malolactic: Nil Lees Contact: Time: 2 Months Fermentation Temp: 13-17C Blending Date: August, 2006 Fermentation method: 12 hours on grape skins with cool fermentation after pressing Fermentation Time: 2 weeks Yeast type: <i>Saccharomyces cervisae</i>

Vintage Conditions:

The 2006 McLaren Vale growing season was higher in humidity than normal up until Christmas. A warm period in January effectively slowed ripening and was followed by a mild February with a little rain which freshened the fruit. Final Harvest dates very about average, if not slightly later than most years.