

RICHARD HAMILTON



2014 SAUVIGNON BLANC SEMILLON

COLOUR

Light-medium straw with attractive green tints.

BOUQUET

This is a fragrant wine displaying ripe gooseberry and fresh squeezed lime juice characters.

PALATE

Zesty, flavoursome palate showing tropical flavours surrounding a long middle palate that finishes with a clean, refreshing, soft acidity.

FOOD SUGGESTIONS

This wine makes an excellent aperitif and complements antipasti, fish and poultry.

CELLARING POTENTIAL

Best enjoyed in its youth over the next 3 years.

WINEMAKING NOTES

Fruit for this wine was sourced from our McLaren Vale vineyards planted 27-39 years ago. After harvesting at night, the grapes were pressed gently without crushing and the juice was allowed to clarify naturally and slowly. Following racking, the juice was cold fermented using a yeast strain renown for enhancing the aromatics of the wine. The components were then blended together and received a light fining during stabilising.

BACKGROUND INFORMATION

This wine has an excellent heritage of vines planted in 1972 and 1985. Each year these vineyards produce fruit of excellent flavour and depth with both varieties contributing citrus characters with an extra dimension of limes, snow peas and gooseberries.

TECHNICAL DATA

Region:	McLaren Vale
Variety:	Sauvignon Blanc 86%
	Semillon 14%
Alcohol:	12.5%
Vine Age:	1972 and 1985

Sugar at Picking:	S Blanc 11.8-12.2° Baumé
	Semillon 11° Baumé
PH:	3.13
Acidity:	6.09 gms/litre
Residual Sugar:	2.38 gms/litre
Yeast Type:	Saccharomyces cerevisiae