



## 2007 Richard Hamilton Hut Block Cabernet Sauvignon

<b>Variety:</b>	Cabernet Sauvignon
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2007
<b>Alcohol:</b>	14%



### Winemakers Comments:

<b>Colour:</b>	Deep full vibrant red
<b>Bouquet:</b>	Ripe fragrant cassis nose with attractive scented vanilla and coffee overtones arising from integrated oak.
<b>Palate:</b>	Long bright elegantly structured palate showing persistent varietal fruit and fine grained tannins
<b>Food Suggestions:</b>	Venison, Beef Wellington, rich pasta
<b>Cellaring Potential:</b>	Appealing on release and has sufficient structure for 6-8 years of cellaring.

### Winemaking Notes:

The fruit selected for this wine comes from four vineyard blocks to the south of the McLaren Vale township. The oldest of the vines, planted in 1968 on our winery block, provides the backbone of the blend. Some barrel fermentation has been used to enhance the aroma of the wine. On final blending a little 2008 Cabernet Sauvignon was used to add highlights to the fruit. Our philosophy is to augment, rather than dominate, the fruit with oak and as a result 37% of the oak is new or one year old, with the remaining being used in the previous blends.

### Background Information:

Named after the picker's hut at the front of the property, our Hut Block vineyards are planted on sand and black clay loam soils over a substructure of clay. We think that the intensity of our Cabernet Sauvignon can be attributed to these soils, while the mild maritime climate of McLaren Vale, in which cool evening and night breezes from the gully winds moderate the day time temperatures, suits this variety. Our emphasis is on low yielding vines that are pruned and trained to allow dappled light to reach the fruit zone to slow ripening and enhance aroma and flavour.



## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Cabernet Sauvignon (97%) Cabernet Franc (3%)
<b>Clones:</b>	Reynella, LC10, Own selections
<b>Vine Age:</b>	1968, 1980, 1985, 2001
<b>Soil Type:</b>	Sand and black loam over clay
<b>Picking Dates:</b>	28 February - 9 March.
<b>Picking Method:</b>	Machine at night and by hand
<b>Sugar at Picking:</b>	13.3-14.4 Baumé
<b>Cultivation Practices:</b>	Detailed hand clean up following initial machine pruning
<b>PH:</b>	3.43
<b>Acidity:</b>	7.15
<b>Residual Sugar:</b>	2.6
<b>Bottled:</b>	February 2009
<b>Winemaking Technique:</b>	<b>Oak:</b> 100% for 20 months New French and 1YO (17%) New and 1YO American 3-4YO (remainder) <b>Malolactic:</b> 100% <b>Lees Contact: Time:</b> 4 weeks in tank <b>Fermentation Temp:</b> 22-28C <b>Yeast Type:</b> <i>Saccharomyces Cerevisiae</i>

### Vintage Conditions:

The 2007 McLaren Vale growing season was one of the driest on record, producing small berry size and yields of 40-50% of average. A little rain in early January provided a much needed drink for the vines before harvest. No rain fell after veraison. Harvest was 2-3 weeks earlier than normal