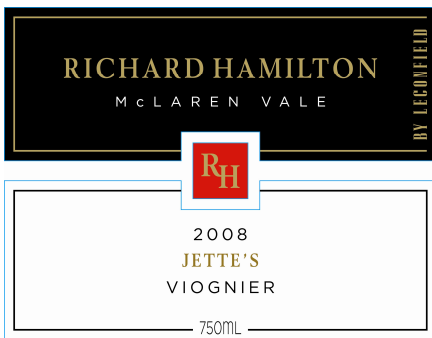


RICHARD HAMILTON



Variety:	Viognier
Region:	McLaren Vale
Vintage:	2008
Alcohol by Volume:	13.5%



Winemakers Comments:

- Colour:** Medium yellow straw with attractive green tints
- Bouquet:** Full rich complex nose showing lychee and apricot fruits with lifted fruit esters.
- Palate:** The palate has medium-full body with a creamy texture. It has great length and finishes with a clean, soft acidity. The flavour profile would include the tastes of guava and papaw.
- Food Suggestions:** This wine will best match full flavoured meals, such as oven baked fish, tender beef, or full flavoured vegetarian dishes.
- Cellaring Potential:** It is expected that this wine will continue to develop over the next 4 years and attain an attractive viscosity.

Winemaking Notes:

Our individual vineyard was harvested during one night. Free run juice was kept separate from pressings and approx 30% of the components underwent a natural yeast fermentation in 2-4 year old hogsheads in which it was kept on lees for approximately 6 weeks. The remainder of the wine was slow tank fermented with cultivated yeast. On final assemblage, the flavoursome pressings was fined with a little skim milk and comprise about 10% of the blend to contribute to the wonderful viscosity of this wine. After stabilising the wine received a filtration before packaging.

Background Information:

Richard Hamilton planted Viognier in 1998 and 2000 with a view to augmenting the theme of 'Rhône' varieties in much of his vineyards. The vines are managed as an individual plot and, as the vines are becoming more mature, beautiful flavours are emerging.



Technical Data

Region: McLaren Vale

Variety: Viognier

Clones: Montpellier

Vine Age: 8 and 10 years

Soil Type: Black loam over clay

Picking Dates: 26 February 2008

Sugar at Picking: 13.5°Baumé

Alcohol: 14%

PH: 3.2

Acidity: 7.23gms/litre

Residual Sugar: 3.5gms/litre

Bottled: 22 July 2008

Winemaking Technique:

Oak: Approx 30% barrel fermented in 2-4 year old French oak for 6 weeks

Malolactic: Nil

Lees Contact: 2 months

Fermentation Temp: 13-18°

Fermentation Time: 2 weeks

Fermentation Method: 60% fermented in stainless steel tanks.
40% barrel fermented in 2/3 year old French oak and stored on lees for 5 weeks.

Yeast Type: *Saccharomyces bayanus*

Blending Date: June 2008

Vintage Conditions:

The growing season leading up to vintage in 2008 was dry and provided ideal conditions for low input viticulture. Late December was very warm but January and early February were more mild and conducive to excellent flavour development in white grapes.