

RICHARD HAMILTON

ADELAIDE HILLS



2015 SIGNATURE CHARDONNAY *Single Vineyard*

COLOUR Pale straw yellow with green tints

BOUQUET An elegant Chardonnay showing aromas of fresh cut peaches, a hint of lime and subtle nutty splash of French oak.

PALATE This wine has an elegant fruit flavour with excellent length, a creamy texture and a soft, fine acidity to round off the palate.

FOOD SUGGESTIONS An excellent companion for poultry, seafood or pasta. It goes beautifully with sushi.

CELLARING POTENTIAL Beautiful while fresh, but will reward cellaring for 8 years or so.

WINEMAKING NOTES Our Adelaide Hills Chardonnay was sourced from the Springhead Road, Mt Torrens vineyard. At 450m above sea level, this cool site has produced this fine elegant Chardonnay. Following night harvesting in the cool of the early morning, the grapes were gently pressed and much of the grape solids was retained. Natural fermentation and maturation in a large new oak vat and several French oak hogsheads has imparted nuttiness to the fruit. Natural malo-lactic secondary fermentation has softened the acidity and provided the wonderful texture and length. The Adelaide Hills are recognised as an ideal environment in which to grow premium fruit. The coolness of the region produces wines of elegance.

VINTAGE CONDITIONS 2015 had very low rainfall and warmer temperatures throughout the growing season resulting in an earlier harvest than would be expected. The resulting flavours of wines are quite intense.

OAK TREATMENT 3,500 litre new French oak vat and 2 year old French oak hogsheads - 6 months

TECHNICAL DATA

Region: Adelaide Hills

Variety: Chardonnay

Alcohol: 13%

Sugar at Picking: 12.6° Baumé

PH: 3.35

Acidity: 5.14 gms/litre

Residual Sugar: 1.34 gms/litre

Malolactic: 100 %

Lees Contact: 12 months

Yeast Type: Saccharomyces cerevisiae