

RICHARD HAMILTON

M C L A R E N V A L E

2014 BURTON'S VINEYARD

Old Bush Vine Grenache

Limited Release

COLOUR Medium garnet red with crimson hues.

BOUQUET Fine, elegant, restrained and with a touch of cedar, the nose shows estery floral/cherry fragrance, with an underlying hint of pepper: typical of concentrated Grenache. Oak plays a minor role in the background to allow the beautiful fruit to shine through.

PALATE This wine is all about texture, length and balanced fruit. It has medium body in which the tannins are long and soft while the bright fruit provides persistence of mouth feel. Fruit flavours are in the cherry spectrum.

FOOD SUGGESTIONS This is fabulous wine to enjoy for its beauty and subtlety while it is relatively youthful. It will also reward those who like the more complex characters and expect to see cigar and cedar characters after a few years.

CELLARING POTENTIAL This is a fabulous wine to enjoy for its beauty and subtlety while it is relatively youthful. It will also reward those who like the more complex characters and expect to see cigar and cedar characters after a few years.

WINEMAKING NOTES The Grenache has been sourced from vines planted in 1947 and purchased by Burton Hamilton, Richard Hamilton's father. The fruit from these dry-land grown, bush vines was selected for quality on the vine and hand harvested then fermented in a single small fermenter to dryness then gently pressed. Oak maturation in older fine grain French oak occurred after malo-lactic fermentation and racking. It is from a single batch emptied from oak and bottled in May 2016.

BACKGROUND INFORMATION The vineyard is located at the rear of our Old Winery Block in southern McLaren Vale. Planted in 1947, these dry-grown traditional Australian 'Bush Vines' were hand reared by Richard Hamilton's father, Burton Hamilton (1904 to 1994) who was a viticulturist in South Australia for his entire working life. The site, selection, and resultant wine are a true expression of McLaren Vale terroir and fitting tribute to Burton's pioneering spirit.

OAK TREATMENT Older Oak for 18 months

VINEYARD NOTES Selected by Burton Hamilton – Grenache planted in 1947. Good winter rainfalls provided the moisture in the vineyards for what was to become a dry and warm ripening season. January temperatures were above average. Significant rain that fell on Valentine's Day, provided initial anxiety but ultimately provided a much needed drink for the vines and delayed the harvest to allow flavour ripeness to develop. The result has been lovely, textured wines.



TECHNICAL DATA

Region: McLaren Vale

Variety: Grenache

Alcohol: 15%

Vine Age: 67 years

Sugar at Picking: 13.8° Baumé

PH: 3.43

Acidity: 6.38 gms/litre

Residual Sugar: 0.97 gms/litre

Malolactic: 100%

Yeast Type: Saccharomyces cerevisae