

# RICHARD HAMILTON

W I N E S



## 2016 GIDA'S ROSÉ

**COLOUR** Vibrant light crimson

**BOUQUET** Fragrant with nuances of boiled sweets, rose petal and lemon.

**PALATE** Light zesty soft fruit with clean lingering strawberry flavours. This is a soft style that finishes with a vibrant clean acidity.

**FOOD SUGGESTIONS** Savour this wine chilled as an aperitif, with canapés or as a between-course palate cleanser. Enjoy it in moderation.

**CELLARING POTENTIAL** Perfect as a youthful wine while its vibrant primary fruit flavours are fresh.

**WINEMAKING NOTES** We have selected Merlot as the main variety for this wine. The fruit was allowed to have 12 hours of contact with its skins and then the free run juice syphoned off, cold settled and essentially handled as a white wine. Ferment temperatures were kept cold to maximise the fragrance and finesse, and the ferment halted just before complete dryness to retain fruit and palatability.

**BACKGROUND INFORMATION** "Gida" is the name to which Aglaia Hamilton, Richard Hamilton's mother, was most commonly known. Gida became a vineyard owner in McLaren Vale in 1949 and was a director of the Albury "Border Morning Mail" from 1957-1994.

**VINTAGE CONDITIONS** Hand pruned. The lead up to vintage was quite dry in McLaren Vale leading to modest crops. Early and mid February saw some above average temperatures alleviated by some rain in mid February which replenished the vines. Subsequent cooler weather slowed ripening to present a later harvest than in recent years. Quality is sensational.

### TECHNICAL DATA

Region:	McLaren Vale	PH:	3.26
Variety:	Merlot	Acidity:	5.64 gms/litre
Alcohol:	12.5%	Residual Sugar:	9.09 gms/litre
Vine Age:	1998	Malolactic:	Nil
Sugar at Picking:	13.2° Baumé	Yeast Type:	Saccharomyces cerevisiae