

RICHARD HAMILTON

M c L A R E N V A L E



LITTLE ROAD SHIRAZ

Vintage 2015

COLOUR Full dense red with vibrant scarlet highlights.

BOUQUET Attractive spice and black pepper with savoury fruit notes enhanced through the elegant use of oak that has integrated to complement, rather than dominate, the nose.

PALATE The palate shows definitive Shiraz flavours with the richness to be expected of a McLaren Vale wine. The tannins are tight and long with a round texture to give excellent persistence.

FOOD SUGGESTIONS The wine will best match full flavoured meals, such as tender beef, or rich vegetarian dishes.

CELLARING POTENTIAL 8-10 years

WINEMAKERS NOTES The focus in producing this wine is to have vibrancy of fruit on the nose and palate with a tight structure and attractive mouth filling roundness. The fruit was all grown on our Estate between the McLaren Vale and Willunga townships. Following fermentation on skins, the components were pressed before dryness and allowed some oak fermentation. On the completion of malo-lactic fermentation, the wine was 're-worked' and returned to oak for further maturation. It received a light egg white fining prior to bottling.

BACKGROUND INFORMATION Richard Hamilton is the fifth generation of his family to be involved in wine production in Australia. The wine is crafted to present excellent fruit definition and length and typifies both the Shiraz fruit and the McLaren Vale region. 2016 will see 179 years of involvement in the Australian wine industry by the Hamilton family

VINTAGE CONDITIONS Following good rainfall in June and July, the growing season was much drier than average from August through to January, with above average spring temperatures. 37 mm of rain in early to mid January freshened the vine canopies and the subsequent cooler weather provided ideal ripening conditions. February was dry and warmer than average both at night and during the day, but free of prolonged heat wave conditions. The vintage was very condensed with all of the fruit being harvested before the end of February. Yields tended below average and provided great fruit concentration.

OAK TREATMENT 6 months maturation in predominantly French oak with some American Oak. 18% New French oak, 11% new American oak.

TECHNICAL DATA

Region: McLaren Vale

Variety: Shiraz

Alcohol: 14.5%

Vine Age: 16-50 years

Sugar at Picking: 14 – 15° Baumé

PH: 3.61

Acidity: 6.15 gms/litre

Residual Sugar: 1.23 gms/litre

Malolactic: 100%

Yeast Type: *Saccharomyces cerevisiae*