

RICHARD HAMILTON

M c L A R E N V A L E



LOT 148 MERLOT

Vintage 2015

COLOUR Full red with crimson highlights.

BOUQUET Attractive savoury dark olive and cherry fruits, lifted with aromatic nuances of cloves and vanilla.

PALATE This is an elegant, medium bodied wine showing a silky texture and soft acidity. The spectrum of fruit flavours include cherry and plum characters.

FOOD SUGGESTIONS An excellent match with medium to full flavoured courses, such as tender rare beef. Try it with Italian influenced dishes.

CELLARING POTENTIAL Excellent on release and will age over the next 4 to 6 years.

WINEMAKING NOTES Our grapes for this wine come from two vineyards just to the south of McLaren Vale: Farm Block, planted in 1985 and Hut Block, planted in 1998. We take the approach of making a structured Merlot with good depth and a fine background of tannin while retaining the opulence typical of the variety. Individual batches were pressed prior to dryness then oak matured following malo-lactic fermentation. The wine was assembled then bottled in May 2016. The style of wine to which we aspire is one that shows good length and sweet fruit with well structured tannins and excellent length – a more up-market Australian style.

BACKGROUND INFORMATION Richard Hamilton planted his first Merlot wines in 1975 with subsequent plantings in 1985 and more recently in 1998. Lot 148 commemorates the first allotment of land that the Hamilton ancestors acquired when first arriving in South Australia in 1837. Today Lot 148 Merlot has become an excellent example of the variety from McLaren Vale.

OAK TREATMENT 25% in New French oak

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

TECHNICAL DATA

Region:	McLaren Vale	PH:	3.35
Variety:	Merlot	Acidity:	6.53 gms/litre
Alcohol:	14%	Residual Sugar:	0.99 gms/litre
Vine Age:	17 and 30 years	Malolactic:	100%
Sugar at Picking:	13.4-14.1° Baumé	Yeast Type:	Saccharomyces cerevisiae