

# RICHARD HAMILTON

M c L A R E N V A L E

## 2015 ALMOND GROVE CHARDONNAY

**COLOUR** Medium straw with attractive green tints.

**BOUQUET** Full ripe peach nose complexed with an elegant nutty vanilla influence from French oak.

**PALATE** This is a restrained, medium bodied style with a persistent flavour finishing with a soft acidity. Flavours are in the spectrum of nectarine and peach.

**FOOD SUGGESTIONS** An excellent companion for poultry, seafood or pasta.

**CELLARING POTENTIAL** The wine should drink well over the next 3-5 years. Expect the colour to show more golden tints in four or so years and the nose and palate to develop attractive French toast flavours.

**WINEMAKING NOTES** We promote dappled light in our vineyards to provide slower ripening and less exposure to direct sunlight to ensure the berries are fresh and crisp. 2015 provided moderate yields of 5-7 tonnes/ha. The free run juice was cold settled before fermentation with French oak and the resulting wine was kept on lees to promote length and creaminess and allowed to undergo malo-lactic fermentation. On final blending, the wine received a light fining while stabilising and was bottled in early November 2015.

**BACKGROUND INFORMATION** 'Almond Grove' has obtained its name from the almonds which were widely grown in McLaren Vale on land which now bears our vineyards. Richard Hamilton is noted as the first to have planted Chardonnay in McLaren Vale (in 1972).

**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:	3.29
Variety:	Chardonnay	Acidity:	5.7 gms/litre
Alcohol:	13 %	Residual Sugar:	0.29 gms/litre
Vine Age:	15-39 years	Malolactic:	30%
Sugar at Picking:	13° Baumé	Yeast Type:	Saccharomyces cerevisiae