



## RICHARD HAMILTON

ADELAIDE HILLS

# 2016 ADELAIDE HILLS PINOT GRIS

**COLOUR** Light straw yellow

**BOUQUET** Delicate nectarine and peach aroma with a hint of ginger

**PALATE** An elegant, silky textured palate with soft acidity and persistent flavour.

**FOOD SUGGESTIONS** Perfect as an aperitif and complements fine, elegantly flavoured dishes of salmon, oysters and pasta.

**CELLARING POTENTIAL** Perfect as a young fresh style demonstrating primary fruit characters and will develop with medium term aging over 3-4 years to show some toasty complexity

**WINEMAKING NOTES** Following harvest in the cool of the morning, the grapes were cold pressed and free run and pressings kept separate. Natural settling of the juice produced bright juice to which an aromatic yeast was used to ferment the components to sugar dryness. Only the fine free run juice has been used to make this wine. The cool Adelaide Hills region has become renown for producing fine, elegant wines. This wine was sourced from Balhannah. Richard Hamilton is the fifth generation of his family to farm grapes and craft wine.

**VINTAGE CONDITIONS** The lead up to vintage was quite dry in the Adelaide Hills 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:	Adelaide Hills	PH:	3.28
Variety:	Pinot Gris	Acidity:	5.67 gms/litre
Alcohol:	12.5%	Residual Sugar:	2.43 gms/litre
Lees Contact:	1 month	Malolactic:	Nil
Sugar at Picking:	11.9° Baumé	Yeast Type:	Saccharomyces Bayanus