

RICHARD HAMILTON

M c L A R E N V A L E

COLTON'S G.S.M

GRENACHE SHIRAZ MOURVÈDRE

Vintage 2016

COLOUR Medium to full red with attractive crimson.

BOUQUET Subtle use of oak allows the fruit to shine through to reveal attractive hints of boiled fruit cake with cinnamon and cloves. Put it in big glass and savour the fragrance.

PALATE A beautifully round palate with silky tannins and soft acidity, this wine has lovely persistence and length.

FOOD SUGGESTIONS This wine will accompany the best pasta, paella, or rich gamey meals – or just enjoy it on its own.

CELLARING POTENTIAL Beautiful and subtle when young – complex with cigar and cedar after a few years. 6-8 years

WINEMAKERS NOTES The style of wine for which we strive displays the elegance, length and fruit sweetness that we obtain from Grenache, while the Shiraz provides the fine tannin structure and Mourvèdre contributes to the texture. All components were pressed before reaching sugar dryness on skins to retain long but elegant tannins. Over the years, we have found that our Grenache style wines are more complemented through maturation in used rather than new oak. The components were matured separately and the blend received an egg white fining before filtering and bottling.

BACKGROUND INFORMATION All of the fruit for this wine comes from estate grown grapes from our 'Burtons' and 'Farm' blocks. The Colton homestead overlooks the gently sloping vineyard on which the varieties sourced for this wine are grown.

OAK TREATMENT 20 months in 6 year old French oak hogsheads

VINTAGE CONDITIONS For the second consecutive year, the 2015-2016 growing season was much drier than average with our vineyards receiving only 40% of the average annual rainfall from August to March. Despite that, excellent fruit set provided a more fruitful crop compared with recent years. February's maximum temperature was about average, but all other months from October to March had warmer maximum and minimum temperatures, leading to earlier flowering, veraison and ripening. Our white varieties were picked in February to take advantage of lovely natural acidity. The red harvest was the earliest that we can remember and the small berry size of the grapes produced full, rich styles with deep red colours and ripe tannin structure. 2016 is again an outstanding year in Coonawarra across all varieties.



TECHNICAL DATA

Region:	McLaren Vale	PH:	3.43
Variety:	Grenache (47.06%), Shiraz (29.41%) Mourvèdre (23.53%)	Acidity:	6.39 gms/litre
Alcohol:	14.5%	Residual Sugar:	1.35 gms/litre
Sugar at Picking:	13.4-14.1° Baumé	Malolactic:	100%
		Yeast Type:	Saccharomyces cerevisiae