



RICHARD HAMILTON
CLARE VALLEY

2016 WATERVALE RIESLING

COLOUR Pale straw yellow with green tints

BOUQUET Fine, floral and fragrant nose with zesty lime and lemon.

PALATE Fresh and inviting, this Riesling has beautifully balanced acidity to complement the dry palate

FOOD SUGGESTIONS Enjoy it as an aperitif, or will complement delicately flavoured dishes. Sushi and Sashimi would be perfect.

CELLARING POTENTIAL Beautiful while fresh, but will reward cellaring for 8 years or so.

WINEMAKING NOTES The fruit for this wine was selected from Bryskies vineyard bordering the north of the Watervale township. This east facing vineyard has a proven record of producing fine Riesling. Immediately after harvest, the fruit was cold pressed and free run and pressings fermented separately. The wine was allowed to reach dryness to produce the crisp style for which Richard Hamilton is renown. We were impressed with the flavour of the pressings and as a result, a proportion was blended back into the free run to enhance the mouth feel and to give a burst of flavour.

BACKGROUND INFORMATION This is the second Richard Hamilton Riesling to be sourced from Watervale. The Clare Valley has established itself as the pre-eminent region for Riesling and Watervale is prized for producing aromatic and fine styles.

VINTAGE CONDITIONS The lead up to vintage was quite dry in Clare Valley 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:	Watervale	PH:	3.14
Variety:	Riesling	Acidity:	7.2 gms/litre
Alcohol:	12%	Residual Sugar:	2.55 gms/litre
Cultivation:	Hand	Malolactic:	Nil
Sugar at Picking:	10.9° Baumé	Yeast Type:	Saccharomyces Bayanus