

# RICHARD HAMILTON

M c L A R E N V A L E



## LOT 148 MERLOT

*Vintage 2016*

**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 2017. 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** The 2016 growing season was both drier and warmer than average in McLaren Vale. The region received 68% of its average rainfall from August to February. Temperatures were generally warmer particularly in October and December. Early February saw 31mm of much needed freshening rain followed slightly cooler than average temperatures to provide ideal conditions to slowly finish off the ripening process. The result was an early vintage with time to take in fruit as it was ready. Expect to see some really good wines from 2016.

### 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