

RICHARD HAMILTON

M c L A R E N V A L E

# LITTLE ROAD SHIRAZ

*Vintage 2017*

**COLOUR** Full dense red with vibrant scarlet highlights.

**BOUQUET** Lively black pepper, dark olive and cherry characters complexed with a vibrant burst of vanillin oak to augment, but not dominate, the lovely fruit.

**PALATE** This is a beautifully integrated Shiraz showing mulberry fruits. It's structural elegance is woven around velvety tannins and balanced acidity to give great length and persistence of flavour.

**FOOD SUGGESTIONS** The wine will best match full flavoured meals, such as tender beef, or rich vegetarian dishes. Perfect with pasta.

**CELLARING POTENTIAL** 8-10 years

**WINEMAKERS NOTES** The focus in producing this wine is to have vibrancy of fruit on the nose and palate with a tight structure and attractive mouth filling roundness. The fruit was all grown on our Estate between the McLaren Vale and Willunga townships. Following fermentation on skins, the components were pressed before dryness and allowed some oak fermentation. On the completion of malo-lactic fermentation, the wine was 're-worked' and returned to oak for further maturation. It received a light egg white fining prior to bottling.

**BACKGROUND INFORMATION** Richard Hamilton is the fifth generation of his family to be involved in wine production in Australia. The wine is crafted to present excellent fruit definition and length and typifies both the Shiraz fruit and the McLaren Vale region. 2017 celebrated 180 years of involvement in the Australian wine industry by the Hamilton family

**VINTAGE CONDITIONS** The 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 2017.

**OAK TREATMENT** 16 months maturation in predominantly French oak with some American Oak. 20% New French oak, 10% new American oak, balance 1-4 year old barrels.



## TECHNICAL DATA

Region:	McLaren Vale	PH:	3.66
Variety:	Shiraz	Acidity:	6.28 gms/litre
Alcohol:	14.5%	Residual Sugar:	0.32 gms/litre
Vine Age:	17-51 years	Malolactic:	100%
Sugar at Picking:	13.7-14.5° Baumé	Yeast Type:	Saccharomyces cerevisiae