

RICHARD HAMILTON

M c L A R E N V A L E



ALMOND GROVE CHARDONNAY

Vintage 2017

COLOUR Medium straw with attractive green tints.

BOUQUET Full ripe peach nose complexed with an elegant nutty vanilla influence from French oak.

PALATE This is a restrained, medium bodied style with a persistent flavour finishing with a soft acidity. Flavours are in the spectrum of nectarine and peach.

FOOD SUGGESTIONS An excellent companion for poultry, seafood or pasta.

CELLARING POTENTIAL The wine should drink well over the next 3-5 years. Expect the colour to show more golden tints in four or so years and the nose and palate to develop attractive French toast flavours.

WINEMAKING NOTES We promote dappled light in our vineyards to provide slower ripening and less exposure to direct sunlight to ensure the berries are fresh and crisp. 2016 provided moderate yields of 5-7 tonnes/ha. The free run juice was cold settled before fermentation with French oak and the resulting wine was kept on lees to promote length and creaminess and allowed to undergo malo-lactic fermentation. On final blending, the wine received a light fining while stabilising.

BACKGROUND INFORMATION 'Almond Grove' has obtained its name from the almonds which were widely grown in McLaren Vale on land which now bears our vineyards. Richard Hamilton is noted as the first to have planted Chardonnay in McLaren Vale (in 1972).

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 this vintage.

TECHNICAL DATA

Region: McLaren Vale

PH: 3.29

Variety: Chardonnay

Acidity: 5.7 gms/litre

Alcohol: 13 %

Residual Sugar: 0.29 gms/litre

Vine Age: 15-39 years

Malolactic: 30%

Sugar at Picking: 13° Baumé

Yeast Type: Saccharomyces cerevisiae