

RICHARD HAMILTON

M c L A R E N V A L E

# COLTON'S G.S.M

## GRENACHE SHIRAZ MOURVÈDRE

*Vintage 2017*

**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** 10 months.

**VINTAGE CONDITIONS** 2017 is noted as having a later harvest than in recent years, leading to wines of great style and finesse with good cropping levels. Above average rainfall during winter provided excellent soil moisture leading to budburst. The cooler conditions with good rainfall that continued into spring, led to delayed budburst and subsequent later veraison. March was warmer than average but the absence of heat wave conditions provided the ideal conditions to finish ripening.



### TECHNICAL DATA

Region:	McLaren Vale	PH:	3.43
Variety:	Grenache (53%), Shiraz (30%) Mourvèdre (17%)	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