

RICHARD HAMILTON

W I N E S

2018 GIDA'S ROSÉ

COLOUR Vibrant light crimson

BOUQUET Fragrant with nuances of boiled sweets, rose petal and lemon.

PALATE Light zesty soft fruit with clean lingering strawberry flavours. This is a soft style that finishes with a vibrant clean acidity.

FOOD SUGGESTIONS Savour this wine chilled as an aperitif, with canapés or as a between-course palate cleanser. Enjoy it in moderation.

CELLARING POTENTIAL Perfect as a youthful wine while its vibrant primary fruit flavours are fresh.

WINEMAKING NOTES We have selected Merlot as the main variety for this wine. The fruit was allowed to have 12 hours of contact with its skins and then the free run juice syphoned off, cold settled and essentially handled as a white wine. Ferment temperatures were kept cold to maximise the fragrance and finesse, and the ferment halted just before complete dryness to retain fruit and palatability.

BACKGROUND INFORMATION "Gida" is the name to which Aglaia Hamilton, Richard Hamilton's mother, was most commonly known. Gida became a vineyard owner in McLaren Vale in 1949 and was a director of the Albury "Border Morning Mail" from 1957-1994.

VINTAGE CONDITIONS The 2018 vintage in McLaren Vale is being touted as producing wine of excellent quality. The wine quality was set up by having a good wet season in 2017 which meant healthy vines, but a dry season early in 2018 prevented excessive vigour or disease problems. Summer and early autumn were unusually dry. There was as little as 10mm of rain from 1st of January through to picking in the middle of March. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. The good condition of fruit going into the winery allowed winemakers the freedom to take time and give full care in the winery.



TECHNICAL DATA

Region:	McLaren Vale	PH:	3.26
Variety:	Merlot	Acidity:	5.64 gms/litre
Alcohol:	12.5%	Residual Sugar:	9.09 gms/litre
Vine Age:	1998	Malolactic:	Nil
Sugar at Picking:	13.2° Baumé	Yeast Type:	Saccharomyces cerevisiae