

RICHARD HAMILTON

M c L A R E N V A L E



PANACEA BARBERA

Vintage 2017

COLOUR Full bright red with scarlet hues

BOUQUET The fragrant red cherry and raspberry fruit character of Barbera has been allowed to be the main focus for this wine. 3 and 4 year old French oak plays a subliminal role in the background to provide a subtle complexity.

PALATE The succulently round palate has a medium to full body and has a lovely persistence that draws to a tight conclusion with the balanced, fine tannins and soft acidity. It shows elegance and restraint.

FOOD SUGGESTIONS The finesse of this wine lends itself to a many food matches, such as savoury and earthy mushroom based meals, ragout of beef and blue cheese.

CELLARING POTENTIAL Medium term - 4-6 years

WINEMAKERS NOTES Barbera is a late maturing variety which accounts for its fine acidity. Following harvest in mid April 2017, the wine was fermented on its skins in small vessels for seven days. Following racking, malo-lactic fermentation was completed in 3-4 year French oak hogsheads and puncheons with a subsequent maturation for 16 months. The wine was bottled in December 2018.

BACKGROUND INFORMATION In Italy, Barbera is the third most planted red variety, its popularity being driven by its match with food throughout the country. Although the variety was introduced into Australia in the 1960's, it is only a small percentage (0.08%) of Australia's production, so remains relatively rare. This is Richard Hamilton's first release of this variety. The name Panacea indicates a solution or remedy for difficulties. Time spent reflecting on a day's issues over a meal with a glass of our Barbera will invariably put things in perspective. We do advocate drinking in moderation.

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.

OAK TREATMENT 3-4 year old French oak hogsheads and puncheons for 16 months

TECHNICAL DATA

Region:	McLaren Vale	PH:	3.55
Variety:	Barbera	Acidity:	7.5 gms/litre
Alcohol:	13.5 %	Residual Sugar:	0.9 gms/litre
Soil Type:	Black, grey loam	Malolactic:	100%
Sugar at Picking:	13.5° Baumé	Yeast Type:	Saccharomyces cerevisiae