

RICHARD HAMILTON

M c L A R E N V A L E



## ALMOND GROVE CHARDONNAY

*Vintage 2017*

COLOUR Pale light yellow with vibrant greens.

BOUQUET Nectarine/Peach fruit nose with lovely complexity from French oak maturation.

PALATE Flavoursome Chardonnay with good persistence and length, finishing with a clean soft acidity

FOOD SUGGESTIONS A full flavoured Chardonnay that will match duck, fish, aubergine lasagne and cheese.

CELLARING POTENTIAL Approachable as a fresh young wine and expect some toastiness as the wine matures over the next 6 years or so.

WINEMAKING NOTES: The cooler conditions in 2017 very well suited the growing of high quality Chardonnay. Picking was in late February and the fruit was pressed then stored cold as juice for an extended time before being fermented in French oak. The wine was stored on lees until February. Final blending was in July 2018, and the wine received a light fining before bottling in August 2018

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 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: French oak - 25% new for 8 months

### TECHNICAL DATA

Region:	McLaren Vale	PH:	3.43
Variety:	Chardonnay	Acidity:	6.54 gms/litre
Alcohol:	13.5 %	Residual Sugar:	1.2 gms/litre
Vine Age:	20-40 years	Malolactic:	30%
Sugar at Picking:	12.6-13.3° Baumé	Yeast Type:	Natural and <i>Saccharomyces bayanus</i>