

RICHARD HAMILTON

M c L A R E N V A L E

RRP \$20



ALMOND GROVE CHARDONNAY

Vintage 2018

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.

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 2018 is shaping up to be an outstanding year in McLaren Vale. Above average rainfall in July and August set up the vines for a good growing season. October and November were relatively dry but relieved by good rains in December. Temperatures in most months from October to the end of harvest were slightly warmer than average with both maximum and minimum. Veraison was a little late, but proceeded rapidly after some hot January days. Ripening conditions during February and March were ideal with dry conditions and an absence of extreme temperatures provided rich fruit flavours and mature tannins.

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>