



RICHARD HAMILTON
CLARE VALLEY

WATERVALE RIESLING

Vintage 2019

COLOUR Pale straw yellow with attractive green hues.

BOUQUET Aromatic floral nose with hints of lime and grapefruit.

PALATE This Riesling shows excellent varietal fruit of citrus and melon. A dry style, it has great palate length, a clean, flinty acidity and slight spritz on the finish.

FOOD SUGGESTIONS Excellent on a sunny day with tabouli or halloumi salad. Perfect at dinner with, oysters, garfish or chicken.

CELLARING POTENTIAL Lovely while fresh and youthful but will develop perfectly with 6-8 years for the toasty complexity of aged Riesling.

WINEMAKING NOTES The Clare Valley has established itself as the pre-eminent region for Riesling and. The fruit for this wine was selected from a vineyard bordering the Watervale township that has a proven record of producing fine Riesling. Immediately after harvest, the fruit was cold pressed and free run and pressings fermented separately. The wine was allowed to reach dryness to produce the crisp style for which Richard Hamilton is renown. We were impressed with the flavour of the pressings and as a result, a small proportion was blended back into the free run to enhance the mouth feel and to give a burst of flavour. Yum!

BACKGROUND INFORMATION Watervale is prized for producing aromatic and fine styles of Riesling. Cold pressed, free run juice has retained its natural, balanced acidity and fermented to produce the crisp, elegant style with a burst of flavour for which Richard Hamilton is renown.

VINTAGE CONDITONS The winter and spring leading up to the 2019 vintage were dryer than average and resulted in much lower yields. The February ripening month was generally mild despite 2 warm days early in the month. This Riesling was picked on 21st February, before and extended period of hot weather. These conditions suited Riesling, producing very good flavour and preserving the acidity.

TECHNICAL DATA

Region:	Watervale	PH:	3.03
Variety:	Riesling	Acidity:	7.5 gms/litre
Alcohol:	12%	Residual Sugar:	1.67 gms/litre
Cultivation:	Hand	Malolactic:	Nil
Sugar at Picking:	11.4° Baumé	Yeast Type:	Saccharomyces cerevisiae