

RICHARD HAMILTON

MCLAREN VALE

LITTLE ROAD SHIRAZ

Vintage 2018

COLOUR Bright, full, rich red.

BOUQUET Dark brooding black olive and plum nose augmented with vanilla and hints of nutmeg through aging in French and American oak.

PALATE Full bodied, richly flavoured palate showing attractive persistence of flavour with a round mid palate structure and a backbone of fine grained, silky tannins.

FOOD SUGGESTIONS The wine will best match full flavoured meals, such as tender beef, or rich vegetarian dishes. Perfect with pasta.

CELLARING POTENTIAL 8-10 years.

WINEMAKERS NOTES The focus in producing this wine is to have vibrancy of fruit on the nose and palate with a tight structure and attractive mouth filling roundness. The fruit was all grown on our Estate between the McLaren Vale and Willunga townships. Following fermentation on skins, the components were pressed before dryness and allowed some oak fermentation. On the completion of malo-lactic fermentation, the wine was 're-worked' and returned to oak for further maturation.

BACKGROUND INFORMATION Richard Hamilton is the fifth generation of his family to be involved in wine production in Australia. The wine is crafted to present excellent fruit definition and length and typifies both the Shiraz fruit and the McLaren Vale region. 2017 celebrated 180 years of involvement in the Australian wine industry by the Hamilton family.

VINTAGE CONDITIONS 2018 was 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 13 months maturation in predominantly French oak with some American Oak. 20% New French oak, 10% new American oak, balance 2-6 year old barrels.



TECHNICAL DATA

Region:	McLaren Vale	PH:	3.43
Variety:	Shiraz	Acidity:	6.26 gms/litre
Alcohol:	14.5%	Residual Sugar:	0.4 gms/litre
Vine Age:	18-52 years	Malolactic:	100%
Sugar at Picking:	14.3° Baumé	Yeast Type:	Saccharomyces cerevisiae