



2009 Richard Hamilton Slate Quarry Riesling

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| Variety: | Riesling |
| Region: | McLaren Vale |
| Vintage: | 2009 |
| Alcohol by Volume: | 10.5% |

Winemakers Comments:

- Colour:** Light straw with attractive green tints
- Bouquet:** Fresh fragrant lemony lime fruit.
- Palate:** Made in a dry style, this wine has attractive zesty fruit with excellent length and viscosity. The wine finishes with a clean, vibrant acidity.
- Food Suggestions:** Enjoy this wine as an aperitif, with canapés and with any meal where a cleansing acidity refreshes the palate. It is excellent with a broad range of Asian-influenced cuisines
- Cellaring Potential:** Perfect with its vibrant primary fruit flavours in its youth, but allow a couple of years to get an extra toasty dimension expected from a good Riesling with age.

Winemaking Notes:

Our 33 year old Riesling Vineyard is planted on a south-facing slope in McLaren Vale that creates a cooler microclimate particularly suited to Riesling. Every year, this vineyard provides grapes of wonderful concentration and style, with intense flavours and wonderful varietal definition. The grapes were harvested in the cool of the night on the 1st of February. Following gentle air-bag pressing without crushing, the juice was allowed to settle over several weeks. The juice was racked then cool fermented with a yeast strain specially selected to enhance the floral nature of the fruit. The wine has had minimal handling and was stabilized with a light milk fining in the same tank in which it was fermented. This is wine in its purest form – elegant and stylish – from the vine to the glass.

Background Information:

Willunga, in the southern reaches of McLaren Vale is tough country with a long and colourful pioneering history. The early settlers owed much to its slate mines, some of which still exist to this day. 'Slate Quarry' derives its name from the abundance of slate found in the hills surrounding the McLaren Vale region. The slate can be seen extensively in buildings and gives character to the region.



Technical Data

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| Region: | McLaren Vale |
| Variety: | Riesling |
| Clones: | Richard Hamilton Selection on own roots |
| Vine Age: | 1977 |
| Soil Type: | Sand over Clay |
| Picking Date: | 1 st February 2009 |
| Picking Method: | Machine at night |
| Sugar at Picking: | 9.8°Baumé |
| Cultivation Practices: | Detailed hand clean up, following machine pruning |
| PH: | 3.06 |
| Acidity: | 7.47gms/litre |
| Residual Sugar: | 3.7gms/litre |
| Bottled: | 18 th May 2009 |

Winemaking Technique:

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| Oak: | Nil |
| Malolactic: | Nil |
| Lees Contact: Time: | 1 month |
| Fermentation Temp: | 13-17°C |
| Yeast Type: | Saccharomyces Bayanus |
| Blending Date: | Single Fermenter |

Vintage Conditions:

The 2009 growing season was very dry and culminated in above average temperatures in the last week of January and early February. With the forecast of continuing hot weather, it was decided to harvest the Riesling at a much lower sugar level than normal to preserve the lime fruit characters. The resulting wine has beautiful elegance and lively crisp acidity.