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## 2009 Richard Hamilton Sauvignon Blanc Semillon

<b>Variety:</b>	Sauvignon Blanc / Semillon
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2009
<b>Alcohol by Volume:</b>	12.5%

### Winemakers Comments:

<b>Colour:</b>	Medium straw with attractive green tints
<b>Bouquet:</b>	This is a fragrant wine displaying ripe gooseberry characters from the Sauvignon Blanc and lively limes from Semillon
<b>Palate:</b>	Zesty, flavoursome palate showing tropical flavours surrounding a long middle palate that finishes with a clean, bright acidity
<b>Food Suggestions:</b>	Have it as an aperitif, with antipasti, or with fish and poultry.
<b>Cellaring Potential:</b>	Best enjoyed in its youth over the next 3 years

### Winemaking Notes:

Fruit for this wine was sourced from our own vineyards planted 25-35 years ago. After harvesting at night, the grapes were pressed gently without crushing and the juice cold settled. Following racking, the juice was warmed and cold fermented with a yeast strain renown for enhancing the aromatics of the wine. The components were blended and received a light skim milk fining during stabilising and bottling in early May 2009

### Background Information:

This wine has an excellent heritage of vines planted in 1973 and 1985. Each year these vineyards produce fruit of excellent flavour and depth with both varieties contributing citrus characters with an extra dimension of limes, snow peas and gooseberries

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## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Sauvignon Blanc (69%) Semillon (31%)
<b>Clones:</b>	Sourced from cuttings in McLaren Vale
<b>Vine Age:</b>	1975 & 1985
<b>Soil Type:</b>	Black loam over clay
<b>Picking Date:</b>	Sauvignon Blanc – 28 <sup>th</sup> January Semillon – 31 <sup>st</sup> January 2009
<b>Picking Method:</b>	Machine picked at night
<b>Sugar at Picking:</b>	Sauvignon Blanc – 13.1°Baumé Semillon – 11.4°Baumé
<b>Cultivation Practices:</b>	Hand and mechanically pruned, followed by hand clean up
<b>PH:</b>	3.16
<b>Acidity:</b>	7.33gms/litre
<b>Residual Sugar:</b>	3.8gms/litre
<b>Bottled:</b>	11 <sup>th</sup> May 2009

### Winemaking Technique:

<b>Oak:</b>	Nil
<b>Malolactic:</b>	Nil
<b>Lees Contact: Time:</b>	1 month
<b>Fermentation Temp:</b>	13-17°C
<b>Yeast Type:</b>	Saccharomyces Bayanus
<b>Blending Date:</b>	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 Sauvignon Blanc and Semillon much earlier than normal to preserve the fresh fruit characters. The resulting wine has beautiful elegance and lively crisp acidity.