

# RICHARD HAMILTON



<b>Variety:</b>	Chardonnay
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2008
<b>Alcohol:</b>	13.5%



## Winemakers Comments:

<b>Colour:</b>	Medium straw with attractive green tints
<b>Bouquet:</b>	Full Chardonnay showing peach fruit highlighted with a dash of vanilla from restrained and integrated oak.
<b>Palate:</b>	The palate is medium body with a long, attractive, lingering finish, with oak playing a diminutive role. Acidity is soft, tight and crisp.
<b>Food Suggestions:</b>	An excellent companion for poultry, seafood or pasta.

**Cellaring Potential:** The wine should drink well over the next 4-6 years. Expect the colour to show more golden tints in four or so years and the nose and palate to develop attractive French toast flavours.

## Winemaking Notes:

This wine is sourced predominantly from our McLaren Vale 'Hut Lyre Trellis', 'Winery' and 'Farm' Blocks, on the southern side of the McLaren Vale Township. Approximately 60% of the fruit was handpicked from our Lyre trellis which is noted for the fine elegant fruit it produces. The remainder harvested at night by machine. This wine has been made with the free run juice which, after cold settling, was allowed to complete its fermentation in French oak hogsheads from the Vosges region of France. The wine was kept on lees for 6 months with periodic lees stirring and partial malo-lactic fermentation was allowed to occur to provide creaminess to the palate. The wine was assembled, blended and received a light skim milk fining before stabilising and bottling in August 2008.

## 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).



## Technical Data

<b>Region:</b>	McLaren Vale 93%
	Coonawarra 7%
<b>Variety:</b>	Chardonnay
<b>Clones:</b>	IV5 and own selections (McLaren Vale.)
<b>Soil Type:</b>	Sand over clay and brick loam over clay
<b>Picking Dates:</b>	February 7th-February 12th 2008
<b>Picking Method:</b>	60% hand and machine at night
<b>Sugar at Picking:</b>	12.9-13.2°Baume
<b>Cultivation Practices:</b>	Hand and mechanically pruned, followed by hand clean up
<b>Alcohol:</b>	13.9%
<b>PH:</b>	3.4
<b>Acidity:</b>	6.46grams/litre
<b>Residual Sugar:</b>	2.4grams/litre
<b>Cellaring Potential:</b>	4-6 years
<b>Winemaking Technique:</b>	<b>Oak:</b> 100%
	New French 25% 1-2 YO French: 75%
	<b>Malolactic:</b> Approx 20%
	<b>Lees Contact: Time:</b> 8 months
	<b>Fermentation Temp:</b> 13-17 deg C

### Vintage Conditions:

The growing season leading up to vintage in 2008 was dry and provided ideal conditions for low input viticulture. Late December was very warm but January and early February were more mild and conducive to excellent flavour development in white grapes.