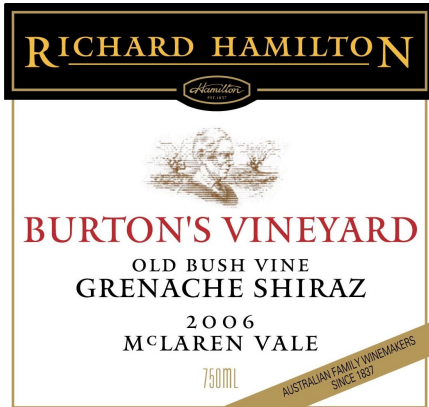


# LECONFIELD

HOME OF RICHARD HAMILTON WINES



## 2006 Richard Hamilton Burton's Vineyard Grenache Shiraz

<b>Variety:</b>	Grenache Shiraz
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2006
<b>Alcohol:</b>	14.5%



### Winemakers Comments:

<b>Colour:</b>	Full red of medium density and youthful crimson hues.
<b>Bouquet:</b>	Fine, elegant, restrained and with a touch of cedar, the nose shows the estery floral/cherry fragrance of Grenache, with an underlying hint of pepper from the Shiraz. Oak is totally integrated and provides a fine spicy lift.
<b>Palate:</b>	This wine is great example of where the persistence and length of Grenache marries with rich Shiraz to produce an elegant yet rich palate that finishes with fine silky elegant tannins.
<b>Food Suggestions:</b>	This wine will accompany the best pasta, paella, or rich gamey meals – or just enjoy it on its own.
<b>Cellaring Potential:</b>	Beautiful and subtle when young – complex with cigar and cedar characters after a few years.

### Winemaking Notes:

The Grenache has been sourced from vines planted by Burton Hamilton, Richard Hamilton's father in 1947. The fruit from these dry-land grown, bush vines were selected for quality on the vine and hand harvested and fermented separately from the Shiraz. The Shiraz was co-fermented with Viognier to add perfume and fruit sweetness. Extended skin contact has provided texture to the wine through long but elegant tannins. The components were then oak matured in French oak after malo-lactic fermentation and racking. It was assembled as one wine in the summer of 2008. Following an egg white fining, the wine was bottled in April 2008.

### Background Information:

The vineyard is located at the rear of our Old Winery Block in southern McLaren Vale. Planted in 1947, these dry-grown traditional Australian 'Bush Vines' were hand reared by Richard Hamilton's father, Burton Hamilton (1904 to 1994) who was a viticulturist in South Australia for his entire working life. The site, selection, and resultant wine are a true expression of McLaren Vale terroir and fitting tribute to Burton's pioneering spirit. The Shiraz component is sourced from old vines in the corner of the vineyard and adds dimension, layers and complexity to the blend.

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## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Grenache (55%), Shiraz (44%), Viognier (1%)
<b>Clones:</b>	Selected by Burton Hamilton – Grenache planted in 1947 and Shiraz in 1963
<b>Picking Dates:</b>	Grenache: 19 March 2005 Shiraz: 7 March 2005
<b>Sugar at picking:</b>	Grenache: 14.2°Baume Shiraz 14.4°Baume Viognier 14°Baume
<b>Alcohol:</b>	14.79 %
<b>PH:</b>	3.43
<b>Acidity:</b>	6.52gms/litre
<b>Residual Sugar:</b>	2.5 gms/litre
<b>Bottled:</b>	April 2008
<b>Cellaring Potential:</b>	8 years plus
<b>Winemaking Technique:</b>	
<b>Oak:</b>	100% French for 22 months
<b>Malolactic:</b>	100%
<b>Lees Contact Time:</b>	2-3 weeks in tank, plus 4 weeks skin maceration.
<b>Fermentation Temp:</b>	22-30 deg C
<b>Blending Date:</b>	3 April 2008

### Vintage Conditions:

January temperatures were above average which had the effect of 'closing down' the vines and delaying harvest in McLaren Vale. There was a little rain in February which freshened the fruit. Yields of Grenache and Shiraz in 2006 were about 4 tonnes per acre in our McLaren Vale vineyards