



2008 Richard Hamilton Centurion

Old Vines Shiraz

Variety:	Shiraz
Region:	McLaren Vale
Vintage:	2008
Alcohol by Volume:	14.5%

Winemakers Comments:

Colour:	Rich deep red with scarlet highlights
Bouquet:	Aromatic and concentrated nose showing dark fruits enhanced by fine grained French oak that provides cedar, vanilla and mocha nuances.
Palate:	This is a full bodied style in which the fine long tannins give persistence on the palate while retaining the elegance expected of the best shiraz.
Food Suggestions:	Savour this wine in large fine glass to complement venison, duck or rare eye fillet of beef.
Cellaring Potential:	A fine wine that will age gracefully for 10 or more years.

Winemaking Notes:

The essential element in the making of Centurion is the critical quality selection of the fruit from these 1892 vines before hand harvesting. Fermentation is carried out in small static fermenters with manual pump-overs three times a day during peak fermentation and approximately 50% is run down to complete its fermentation in oak. The juice-concentrated remainder was allowed to reach dryness on skins and, following gentle pressing, free run and pressings were matured separately in French oak, with two workings to soften and mature the wine. From these components the final blend was assembled. All handling of this wine during its maturation was done without pumping. A major emphasis is in the promotion of long silky tannins on the palate and a lively fruit that will mature elegantly over a long period. Prior to bottling in August 2009, the wine received a light egg fining.

Background Information:

Planted in 1892 the vineyard is amongst the oldest in the region, indeed in Australia. Situated at the back of the Old Hut Block the Shiraz is on original rootstock grown in grey loams over old river clay with underlying limestone. The vineyard lies at the southern end of the McLaren Vale strip and contains some of the best soils in the district, evidenced in the wines year after year. The vineyard has a south-eastern aspect with a small rise at one end that takes full advantage of the cooler morning sun. The climate is moderate and tempered by the cool sea breezes from the Gulf of St. Vincent some 8 kilometres away.

Technical Data

Region:	McLaren Vale
Variety:	Shiraz
Clones:	Own Selection (1892 planting)
Vine Age:	116 years
Soil Type:	Sandy Clay
Picking Dates:	4th March 2008
Picking Method:	Hand Harvested
Sugar at Picking:	14.1 baumé
PH:	3.5
Acidity:	6.60gms/litre
Residual Sugar:	2.0gms/litre
Winemaking Technique:	
Oak:	16 months in French oak (12% new, 88% 2 year old)
Malolactic:	100%
Lees Contact: Time:	4 weeks in barrel
Fermentation Temp:	22-30C
Yeast Type:	Saccharomyces cerevisae
Blending Date:	June 2009

Vintage Conditions:

Following average to below average temperatures during January and February, our old vines were harvested ahead of the forecasted above average temperatures predicted in March. The ripening period was very dry with only 10mm of rain recorded between fruit set and picking.