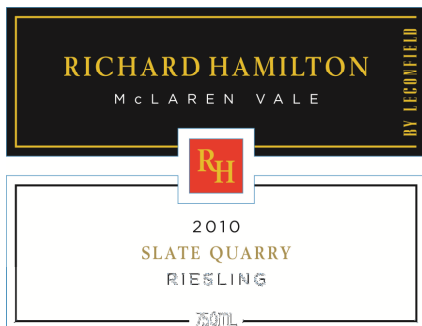


RICHARD HAMILTON



2010 Richard Hamilton Slate Quarry Riesling

Variety:	Riesling
Region:	McLaren Vale
Vintage:	2010
Alcohol by Volume:	12.5%



Winemakers Comments:

Colour:	Light straw with attractive green tints
Bouquet:	Fresh fragrant floral fruit with a lemon-lime lift
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 elegance of flavour and a clean, crisp finish 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 dimension of depth expected from a good Riesling with age. (Up to 5 years)

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 excellent varietal definition. The grapes were harvested in the cool of the night on the 10th 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 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.

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Technical Data

Region:	McLaren Vale
Variety:	Riesling
Clones:	Richard Hamilton Selection on own roots
Vine Age:	1977
Soil Type:	Sand over clay
Picking Dates:	10th February 2010
Picking Method:	Machine harvested at night
Sugar at Picking:	12.4°Baumé
Cultivation Practices:	Hand and mechanically pruned, followed by hand clean up
PH:	3.07
Acidity:	7.43gms/litre
Residual Sugar:	3.3gms/litre
Bottled:	3 rd May 2010
Winemaking Technique:	
Oak:	Nil
Malolactic:	Nil
Lees Contact: Time:	1 month
Fermentation Temp:	13-17C
Yeast Type:	<i>Saccharomyces cerevisiae</i>
Blending Date:	March 2010

Vintage Conditions:

2010 offered near perfect ripening conditions with a mild January and average February temperatures. Crops were below average and provided for enhanced flavours. The resulting wine has beautiful elegance and lively crisp acidity.