

RICHARD HAMILTON



2010 Richard Hamilton Sauvignon Blanc Semillon

Variety:	Sauvignon Blanc Semillon
Region:	McLaren Vale
Vintage:	2010
Alcohol by Volume:	12.5%



Winemakers Comments:

Colour:	Medium straw with attractive green tints
Bouquet:	The appeal of fresh delicate gooseberries with hints of limes and lemons combine to give this wine a lively fragrance
Palate:	Zesty, flavoursome palate showing tropical flavours surrounding a long middle palate that finishes with a clean, bright acidity
Food Suggestions:	This wine makes an excellent aperitif and complements antipasti, fish and poultry
Cellaring Potential:	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 allowed to clarify naturally and slowly. Following racking, the juice was cold fermented with a yeast strain renowned for enhancing the aromatics of the wine. The components were blended and received a light fining during stabilising and bottling in early May 2010

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

Region:	McLaren Vale
Variety:	Sauvignon Blanc (73%) Semillon (27%)
Clones:	Sourced from cuttings in McLaren Vale
Vine Age:	1973 & 1985
Soil Type:	Black loam over clay
Picking Dates:	Sauvignon Blanc - 9th February 2010 Semillon - 2nd February 2010
Picking Method:	Machine picked at night
Sugar at Picking:	Sauvignon Blanc – 13.1°Baumé Semillon – 12°Baumé
Cultivation Practices:	Hand and mechanically pruned, followed by hand clean up
PH:	3.18
Acidity:	6.91gms/litre
Residual Sugar:	2.8gms/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 Bayanus</i>
Blending Date:	April 2009

Vintage Conditions:

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