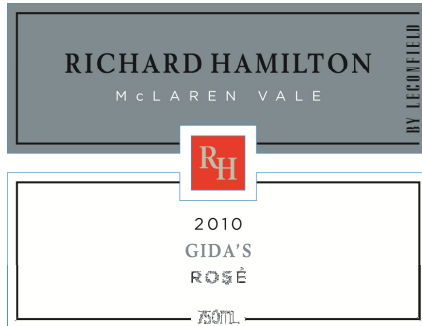


RICHARD HAMILTON



2010 Richard Hamilton Gida's Rose

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



Winemakers Comments:

Colour:	Vibrant light Crimson
Bouquet:	Fragrant with nuances of boiled sweets, rose petal and lemon
Palate:	Light zesty soft fruit with clean lingering strawberry flavours. This is a soft style that finishes with a vibrant clean acidity
Food Suggestions:	Savour this wine chilled as an aperitif, with canapés or as a between course palate cleanser
Cellaring Potential:	Perfect as a youthful wine while its vibrant primary fruit flavours are fresh

Winemaking Notes:

We have selected Merlot as the variety for this wine. The fruit was allowed to have 12 hours of contact with its skins and then the free run juice syphoned off, cold settled and essentially handled as a white wine. Ferment temperatures were kept cold to maximise the fragrance and finesse, and the ferment halted just before complete dryness to retain fruit and palatability. During cold stabilising, the wine received a light fining to brighten the palate.

Background Information:

"Gida" is the name to which Aglaia Hamilton, Richard Hamilton's mother, was most commonly known. Gida became a vineyard owner in McLaren Vale in 1949 and was a director of the Albury "Border Morning Mail" from 1957-1994.



Technical Data

Region:	McLaren Vale
Variety:	Merlot
Clones:	D3V5 and D3V14
Vine Age:	1998
Soil Type:	Sand over clay
Picking Dates:	15th February 2010
Picking Method:	Machine at night and hand
Sugar at Picking:	12.8°Baumé
Cultivation Practices:	Hand and mechanically pruned, followed by hand clean up
PH:	3.09
Acidity:	6.56gms/litre
Residual Sugar:	4.6gms/litre
Bottled:	4 th 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:	Single Fermenter

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.