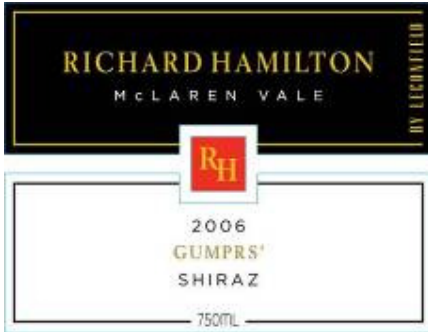


# RICHARD HAMILTON



## 2006 Richard Hamilton Gumpers' Shiraz

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



### Winemakers Comments:

- Colour:** Deep crimson with ruby rim.
- Bouquet:** Full round ripe plum fruit aromas with a hint of black pepper, augmented with perfumed cedar, vanilla and cinnamon notes from the oak.
- Palate:** This wine is full bodied, yet finishes with an elegant long structure with fine tannins and a clean acidity. It has full ripe rich flavours reminiscent of blood plums and crushed raspberries.
- Food Suggestions:** This wine will best match full flavoured meals, such as tender beef, or full flavoured vegetarian dishes.
- Cellaring Potential:** On release - 2014

### Winemaking Notes:

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 Shiraz in 2006 were about 4 tonnes per acre in our McLaren Vale vineyards. We have selected fruit from each of our blocks in McLaren Vale and co-fermented part with Viognier to lift the fruit of the wine. The majority of the wine was allowed to go dryness on skins with subsequently matured in oak, while a small proportion was barrel fermented. The wine received a light egg white fining prior to bottling.

### Background Information:

Gumpers was the original owner of the Salopian Inn adjacent to our McLaren Vale vineyards. The wine is crafted to present excellent fruit definition and length and typifies both the Shiraz fruit and the McLaren Vale region. Richard Hamilton is the fifth generation of his family to be involved in winemaking.

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## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Shiraz (97%) Viognier (3%)
<b>Clones:</b>	1625 and own selections
<b>Picking Dates:</b>	Shiraz - 7 March - 16 March 2006 Viognier - 6 March 2006
<b>Yield:</b>	8.5 tonnes/ha (3.5 t/acre)
<b>Sugar at Picking:</b>	13.8-14.7 Baume
<b>Alcohol:</b>	14.5%
<b>Residual Sugar:</b>	2.5gms/litre
<b>Bottled:</b>	14 October 2007
<b>Winemaking Technique:</b>	<b>Oak:</b> 100% New French (17%) New American (35%) 1-2YO French (6%) 1-2YO American (29%) Remainder in Older oak <b>Malolactic:</b> 100% <b>Lees Contact:</b> <b>Time:</b> 3 weeks in tank <b>Fermentation Temp:</b> 22-28 deg C <b>Blending Date:</b> September 2006