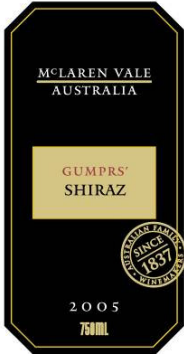


RICHARD HAMILTON

LECONFIELD



2005 Richard Hamilton Gumpers Shiraz



Variety: Shiraz
Region: McLaren Vale
Vintage: 2005
Alcohol: 14%



Winemakers Comments:

- Colour:** Deep crimson with ruby rim
- Bouquet:** Intense plum and dark cherries with a hint of mint and cherry oak
- Palate:** Ripe flavours of crushed raspberry and plum with hints of vanilla and oak leading to a creamy textured mid palate, balanced tannins and clean acidity.
- Food Suggestions:** This wine will best match full flavoured meals, such as tender beef, or full flavoured vegetarian dishes
- Cellaring Potential:** On release - 2012

Winemaking Notes:

Yields in 2005 were about average for McLaren Vale. We have selected fruit from each of our blocks in McLaren Vale and blended in 10% of some rich yet elegant Shiraz from Coonawarra. 6% of the wine came from vines sourced by Richard Hamilton from the Chapoutier vineyards in The Rhône Valley in France. All the components of this wine were allowed to ferment to dryness on skins and were subsequently matured in oak. 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.



Technical Data

Region:	McLaren Vale 90% Coonawarra- 10%
Variety:	Shiraz
Clones:	1625 and own selections
Picking Dates:	7 - 24 March 2005 (McLaren Vale) 26-27 March 2005 (Coonawarra)
Sugar at Picking:	13.6-14.8°Baume
Alcohol:	14.1%
PH:	3.50
Acidity:	7.12 gms/litre
Residual Sugar:	2.5 gms/litre
Bottled:	10 August, 2006
Cellaring Potential:	On release – 2012
Winemaking Technique:	Oak: 100% for 16 months 11% in New French 26% in New American 11% in 1-2 YO French 19% in 1-2 YO American 33% in older oak Malolactic: 100% Lees Contact: Time: 3 weeks in tank Fermentation Temp: 22-28 deg C Blending Date: July 2005

Vintage Conditions:

The 2005 McLaren Vale vintage was quite cool, but ripening was slightly earlier than on average across all varieties. The 2005 Coonawarra vintage was earlier than most years. A little rain fell in February, with the subsequent ripening period being fine and mild.