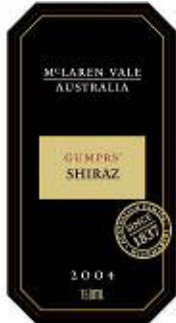


# RICHARD HAMILTON



## 2004 Richard Hamilton Gumpers Shiraz

<b>Variety:</b>	Shiraz
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2004
<b>Alcohol by Volume:</b>	14.0%



### Winemakers Comments:

<b>Colour:</b>	Full dense red with vibrant crimson highlights.
<b>Bouquet:</b>	The nose shows an intense Shiraz nose with a lift of mint enhance by excellent oak. As a still youthful wine, the fruit has vibrancy and life.
<b>Palate:</b>	The richness of this Shiraz is tempered by an elegance on the end palate through having balanced tannins and a clean acidity. The wine has excellent length.
<b>Food Suggestions:</b>	This wine will best match full flavoured meals, such as tender beef, or full flavoured vegetarian dishes.
<b>Cellaring Potential:</b>	It will be approachable on release and reward 8 or so years of cellaring.

### Winemaking Notes:

Good crops in 2004 have allowed for stringent selection of wines to make up this blend. The majority of the fruit came from our 'Farm' block, with a lesser amount from vines specifically selected by Leconfield from French vineyards in the Rhone region. 10% of the wine is from Grenache planted in 1947 and grown as bush vines. This small percentage has contributed a velvety texture to the palate. 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 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

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Shiraz (90%) Grenache (10%)
<b>Clones:</b>	1625 and own selections
<b>Picking Dates:</b>	15 March and 22-23 March 2004
<b>Sugar at Picking:</b>	13.6-14.8° Baume
<b>Alcohol:</b>	14.3%
<b>PH:</b>	3.37
<b>Acidity:</b>	6.93gms/litre
<b>Residual Sugar:</b>	1.9gms/litre
<b>Bottled:</b>	28 <sup>th</sup> February, 2006
<b>Cellaring Potential:</b>	
<b>Winemaking Technique:</b>	<b>Oak:</b> 100% for 20 months. 4% in New French, 29% in New American, 30% in 1-2 YO French, 37% in 1-2 YO American. <b>Malolactic:</b> 100% <b>Lees Contact- Time:</b> 3 Weeks in Tank <b>Fermentation Temp:</b> 22-28°C <b>Blending Date:</b> June 2004

### Vintage Conditions:

The 2004 McLaren Vale vintage was fine, mild and free from rain.