

# RICHARD HAMILTON



## 2002 Richard Hamilton Gumpers' Shiraz

<b>Variety:</b>	Shiraz
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2002
<b>Alcohol by Volume:</b>	14.0%



### Winemakers Comments:

- Colour:** Deep crimson with ruby rim.
- Bouquet:** Lifted plummy nose, redolent with dark cherries and charry oak.
- Palate:** Ripe up-front flavours of crushed raspberry and plum with hints of vanilla and chocolate leading to a creamy textured mid palate and a lovely long finish.
- Food Suggestions:** Rare tuna steak and ratatouille.
- Cellaring Potential:** Consume anytime within the next decade.

### Winemaking Notes:

McLaren Vale is the source of some of the world's greatest Shiraz. The maturity and age of our vineyards (ranging from 10 to 110 years of age) complement this regional strength delivering the low yields and intensely flavoured berries required for Shiraz of the highest quality. All handling of the fruit in the vineyard and winery is aimed at capturing the essence of this character. Fermentation takes place in large static fermentation tanks using 'Rhone Isolate Syrah' culture. Generous portions of whole bunch component and ripe stems are incorporated to enhance colour, flavour and tannin structure. Maturation takes place in French and American oak casks for approximately fifteen months prior to bottling.

### Background Information:

Our Gumpers' Shiraz is named after one of the founding fathers of McLaren Vale, Frank Gumpr. In the 1850's Frank owned the local inn and drinking hole known as Gumpers' Hotel. Today this establishment is the award winning Salopian Inn, one of Australia's leading regional restaurants.

Fruit for the wine is sourced from vineyards diagonally opposite the Inn and is supplemented with material from our other blocks amidst the spectacular foothills of southern McLaren Vale. This allows us to build complexity and consistency into the wine year after year and see it firmly among the regions best offerings annually.

Richard Hamilton Shiraz' have been awarded 2 trophies and 45 medals since 1991.



## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Shiraz (95%) Grenache (5%)
<b>Clones:</b>	
<b>Picking Dates:</b>	
<b>Sugar at Picking:</b>	°Baume
<b>Alcohol:</b>	13.73%
<b>PH:</b>	3.39
<b>Acidity:</b>	6.94 gms/litre
<b>Residual Sugar:</b>	1.6 gms/litre
<b>Bottled:</b>	2 <sup>nd</sup> March, 2004
<b>Cellaring Potential:</b>	5-8 Years
<b>Winemaking Technique:</b>	<b>Oak:</b> <b>Malolactic:</b> <b>Lees Contact:</b> <b>Time:</b> <b>Fermentation Temperature:</b> <b>Blending Date:</b>
<b>Vintage Conditions:</b>	