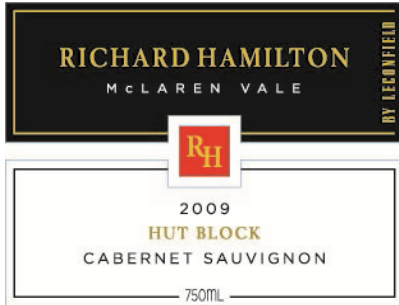


# RICHARD HAMILTON



## 2009 Richard Hamilton Hut Block Cabernet Sauvignon



<b>Variety:</b>	Cabernet Sauvignon
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2009
<b>Alcohol by Volume:</b>	14%



### Winemakers Comments:

<b>Colour:</b>	Deep, full vibrant red
<b>Bouquet:</b>	Ripe fragrant cassis and peppermint nose with attractive scented vanilla and coffee overtones arising from integrated oak.
<b>Palate:</b>	Long bright elegantly structured palate showing persistent varietal fruit and fine grained tannins. The wine has great fruit sweetness.
<b>Food Suggestions:</b>	Venison, Beef Wellington, rich pasta
<b>Cellaring Potential:</b>	Appealing on release and has sufficient structure for 6-8 years of cellaring.

### Winemaking Notes:

The fruit selected for this wine comes from four vineyard blocks to the south of the McLaren Vale township. The oldest of the vines, planted in 1968 on our winery block, provides the backbone of the blend. Some oak fermentation has been used to enhance the aroma of the wine. Our philosophy is to augment, rather than dominate, the fruit with oak and as a result 25% of the oak is new or one year old, with the remaining being used in the previous blends.

### Background Information:

Named after the picker's hut at the front of the property, our Hut Block vineyards are planted on sand and black clay loam soils over a substructure of clay. We think that the intensity of our Cabernet Sauvignon can be attributed to these soils, while the mild maritime climate of McLaren Vale, in which cool evening and night breezes from the gully winds moderate the day time temperatures, suits this variety. Our emphasis is on low yielding vines that are pruned and trained to allow dappled light to reach the fruit zone to slow ripening and enhance aroma and flavour.

## Technical Data

<b>Region:</b>	McLaren Vale
<b>Variety:</b>	Cabernet Sauvignon
<b>Clones:</b>	Reynella, LC10, Own selections
<b>Vine Age:</b>	1968, 1980, 1985, 2001
<b>Soil Type:</b>	Sandy clay loam and black clay loam
<b>Picking Dates:</b>	24th February - 10th March 2009
<b>Picking Method:</b>	Machine at night & by hand
<b>Sugar at Picking:</b>	13.5-14.1°Baumé
<b>Cultivation Practices:</b>	Detailed hand clean up following initial machine pruning
<b>PH:</b>	3.43
<b>Acidity:</b>	6.97gms/litre
<b>Residual Sugar:</b>	3.9gms/litre
<b>Bottled:</b>	July 2010
<b>Winemaking Technique:</b>	
<b>Oak:</b>	100% for 14 months. 15% New French, 15% New American, 70% 2 year French and American
<b>Malolactic:</b>	100%
<b>Lees Contact: Time:</b>	3 weeks in tank
<b>Fermentation Temp:</b>	22-28C
<b>Yeast Type:</b>	Saccharomyces cerevisiae
<b>Blending Date:</b>	July 2010

### Vintage Conditions:

The 2009 growing season was very dry and culminated in above average temperatures in the last week of January and early February. Ripening in McLaren Vale was accelerated and the red harvest was commenced in the second week of February with phenologically ripe flavours being achieved at lower Baume's than in the previous few years. The resulting red wines have tight tannins and elegance which should see them age well.