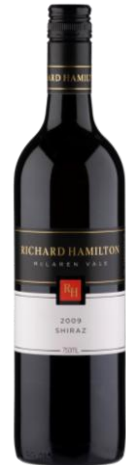
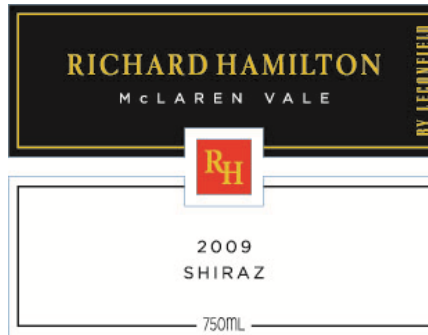


RICHARD HAMILTON



2009 Richard Hamilton Shiraz

Variety: Shiraz
Region: McLaren Vale
Vintage: 2009
Alcohol by Volume: 14.0%



Winemakers Comments:

Colour:

Full dense bright red with crimson hues

Bouquet:

Attractive rich plum fruit nose with hints of mint and black pepper. This is a fruit dominant wine in which the integrated oak has a supporting role.

Palate:

This full flavoured Shiraz with attractive fine, textured tannins, shows warmth with elegance. Oak is well integrated and the tight acidity will allow graceful aging.

Food Suggestions:

The 2009 Richard Hamilton Shiraz will complement full flavoured meals, such as tender beef, or full flavoured vegetarian dishes.

Cellaring Potential:

8-10 years

Background Information:

Richard Hamilton is the fifth generation of his family to be involved in wine production in Australia. The wine is crafted to present excellent fruit definition and length and typifies both the Shiraz fruit and the McLaren Vale region.

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 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 will see them age well.

Winemaking Notes:

The fruit was entirely grown on our Estate, and the focus in producing this wine to have vibrancy of fruit on the nose and palate with tight structure. Following fermentation on skins, the components were pressed before dryness and allowed some oak fermentation. On completion of malolactic fermentation, the wine was 're-worked' and returned to oak for further maturation. 7% rich Coonawarra Shiraz was incorporated on final blending and the blend received a light egg white fining before bottling.

Technical Data

Region:	McLaren Vale
Variety:	Shiraz
Clones:	1626 and own selections
Vine Age:	12-40 years
Soil Type:	Sandy clay loam and black clay loam
Picking Dates:	McLaren Vale: 11th February to 11th March Coonawarra: 1 st April
Picking Method:	Machine at night
Sugar at Picking:	13.5-14.7°Baumé
Cultivation Practices:	Detailed hand clean up following initial machine pruning
PH:	3.38
Acidity:	7.09gms/litre
Residual Sugar:	2.2gms/litre
Bottled:	June 2010

Winemaking Technique:

Oak:	60% French Oak, 40% American oak (20% new)
Malolactic:	100%
Lees Contact: Time:	3 weeks in tank
Fermentation Temp:	22-28C
Yeast Type:	Saccharomyces cerevisiae
Blending Date:	June 2010