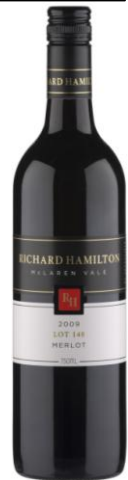
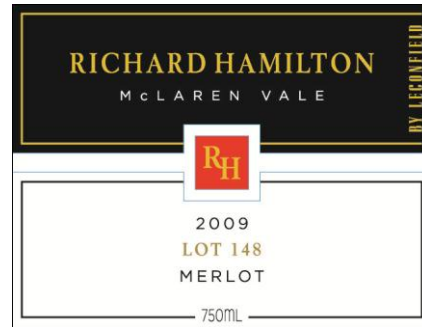


RICHARD HAMILTON



2009 Richard Hamilton Lot 148 Merlot

Variety: Merlot
Region: McLaren Vale
Vintage: 2009
Alcohol by Volume: 13.5%



Winemakers Comments:

Colour:

Full deep red with crimson highlights

Bouquet:

The aromas of this wine show excellent integration of ripe fruit with elegant oak to give plum nuances with hints of cedar and cinnamon.

Palate:

On the palate, the wine has sweet fruit to give persistence of length and fine, long tannins. The wine has elegance and texture.

Food Suggestions:

The 2009 Richard Hamilton Lot 148 Merlot is an excellent match with medium to full flavoured meals, such as tender rare beef. Try it with Italian influenced dishes.

Cellaring Potential:

Excellent on release and will age over the next 5 to 7 years.

Background Information:

Richard Hamilton planted his first Merlot vines in 1975 with subsequent plantings in 1985 and more recently in 1998. Lot 148 commemorates the first allotment of land that the Hamilton ancestors acquired when first arriving in South Australia in 1837. Today Lot 148 Merlot has become an excellent example of the variety from McLaren Vale.

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. This resulted in a red wine with tight tannins and elegance which should see them age well.

Winemaking Notes:

Fruit from vines planted in 1975 on our "Winery Block" and 1985 from the "Farm Block" in McLaren Vale form the backbone of this wine, while the aromatics tend to come from 1998 plantings on our "Hut Block". The components of the blend were pressed prior to dryness with selections allowed oak fermentation. Following malolactic fermentation, the wine was matured in oak. The style of wine to which we aspire is one that shows good length and sweet fruit with well structured tannins and excellent length – a more up-market Australian style. The wine received a light egg fining and gentle filtration before bottling.

Technical Data

Region:	McLaren Vale
Variety:	Merlot
Clones:	D13V14, D3V5, own selections
Vine Age:	11 - 35 years
Soil Type:	Sand and black loam over clay
Picking Date:	2nd, 11th March and 26th March 2010
Picking Method:	Machine picked at night
Sugar at Picking:	13.1 – 13.8°Baumé
Cultivation Practices:	Detailed hand pruning following initial machine pruning
PH:	3.34
Acidity:	7.06gms/litre
Residual Sugar:	1.6gms/litre
Bottled:	26 August 2010

Winemaking Technique:

Oak:	100% for 16 months 15% 1 YO American 15% 4 YO American 70% 3-4 YO French oak
Malolactic:	100%
Lees Contact: Time:	4 Weeks in tank
Fermentation Temp:	22-28°C
Yeast Type:	Saccharomyces cerevisiae
Blending Date:	July 2010