

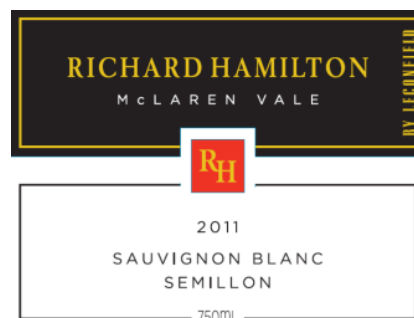
RICHARD HAMILTON



2011 Richard Hamilton Sauvignon Blanc Semillon

Wine Information:

Grape Variety:	Sauvignon Blanc Semillon
Region:	McLaren Vale
Vintage:	2011
Alcohol:	12.5%



Winemaker's Comments:

Colour:

Medium straw with attractive green tints

Bouquet:

This is a fragrant wine displaying ripe gooseberry characters from Sauvignon Blanc and lively limes from Semillon.

Palate:

Zesty, flavoursome palate showing tropical flavours surrounding a long middle palate that finishes with a clean, refreshing, soft acidity.

Food Suggestions:

This wine makes an excellent aperitif and complements antipasti, fish and poultry

Cellaring Potential:

Best enjoyed in its youth over the next 3 years

Background Information:

This wine has an excellent heritage of vines planted in 1972 and 1985. Each year these vineyards produce fruit of excellent flavour and depth with both varieties contributing citrus characters with an extra dimension of limes, snow peas and gooseberries.

Vintage Conditions:

The good rainfall and cooler conditions experienced in 2011 than in most recent vintages resulted in harvest being approx 3 weeks later than average. The extra growing time produced white wines showing excellent varietal depth with beautiful elegance and lively crisp acidities.

Winemaking Notes:

Fruit for this wine was sourced from our McLaren Vale vineyards planted 26-38 years ago. After harvesting at night, the grapes were pressed gently without crushing and the juice was allowed to clarify naturally and slowly. Following racking, the juice was cold fermented using yeast strain renown for enhancing the aromatics of the wine. The components were then blended together and received a light fining during stabilising.

Technical Data:

Region:	McLaren Vale	
Variety:	Sauvignon Blanc (69%) Semillon (31%)	
Clones:	Sourced from cuttings in McLaren Vale	
Vine Age:	1972 and 1985	
Soil Type:	Black loam over clay	
Picking Dates:	Sauvignon Blanc	17-18th February 2011
	Semillon	25th February
Picking Method:	Machine picked at night	
Sugar at Picking:	Sauvignon Blanc	12.2-12.7°Baumé,
	Semillon	11.6°Baumé
PH:	3.11	
Acidity:	6.18 grams/litre	
Residual Sugar:	1.85 gms/litre	
Bottled:	19th May 2011	

Winemaking Technique:

Oak Maturation:	Nil
Malolactic Fermentation:	Nil
Lees Contact Time:	1 month
Fermentation Temperature:	13-18C
Yeast Type:	Saccharomyces cerevisiae
Blending date:	May 2011