

RICHARD HAMILTON



2010 Richard Hamilton Burtons Vineyard Grenache

Variety: Grenache
Region: McLaren Vale
Vintage: 2010

Alcohol by Volume: 14%

Winemakers Comments:

Colour:
Medium - full crimson with youthful red hues

Bouquet:
Fine, elegant, restrained and with a touch of cedar, the nose shows the estery floral/cherry fragrance, typical of concentrated Grenache, with an underlying hint of pepper. Oak is totally integrated and provides a fine spicy lift.

Palate:
The palate bursts with the rich flavours of cherries to give texture and mouthfeel. Tannins are long and soft and provide persistence and length.

Food Suggestions:
This wine will accompany the best pasta, paella, or rich gamey meals – or just enjoy it on its own

Cellaring Potential:
Beautiful and subtle when young – complex with cigar and cedar characters after a few years.

Winemaking Notes:
The Grenache has been sourced from vines planted by Burton Hamilton, Richard Hamilton's father in 1947. 2010 proved to be outstanding for our Grenache, albeit with a tiny production from yields averaging two tonnes per acre. The fruit from these dry-land grown, bush vines were selected for quality on the vine and hand harvested and fermented in two small fermenters to dryness then gently pressed. The components were then oak matured in French oak after malo-lactic fermentation and racking.

Background Information:
The vineyard is located at the rear of our Old Winery Block in southern McLaren Vale. Planted in 1947, these dry-grown traditional Australian 'Bush Vines' were hand reared by Richard Hamilton's father, Burton Hamilton (1904 to 1994) who was a viticulturist in South Australia for his entire working life. The site, selection, and resultant wine are a true expression of McLaren Vale terroir and fitting tribute to Burton's pioneering spirit.



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Technical Data

Region:	McLaren Vale
Variety:	Grenache
Clones:	Selected by Burton Hamilton – Grenache planted in 1947.
Vine Age:	63 years
Soil Type:	Black loam over clay
Picking Dates:	16 th Marchy 2010
Picking Method:	Hand Harvested
Sugar at Picking:	15.8 °baumé
PH:	3.4
Acidity:	6.06 gms/litre
Residual Sugar:	0.98 gms/litre
Bottled:	September 2011
Winemaking Technique:	
Oak:	17 months in oak (23% 2 year old French, 77% 5 year old)
Malolactic:	100%
Lees Contact: Time:	2 weeks in tank
Fermentation Temp:	22-30°C
Yeast Type:	Saccharomyces cerevisiae
Blending Date:	August 2011

Vintage Conditions:

2010 offered near perfect, rain free ripening conditions with mild January to March day temperatures and cool nights. Crops were below average and provided for enhanced flavours. The resulting red wines have great richness and depth.