
2011 Richard Hamilton Late Harvest Riesling

Variety: Riesling
Region: Coonawarra
Vintage: 2011
Alcohol by Volume: 10.5%

Winemakers Comments:

Colour:
Light straw with attractive green tints

Bouquet:
Fresh fragrant floral fruit with a lemon-lime lift

Palate:
This wine has been made to retain some residual sugar at the end of fermentation. While there is noticeable sweetness on the palate, the wine finishes with a clean and zesty acidity

Food Suggestions:
This wine will accompany a variety of food choices, but will make an excellent partner to Asian cuisine, light desserts or just as an enjoyable aperitif

Cellaring Potential:
Perfect with its vibrant primary fruit flavours in its youth, but allow a couple of years to get an extra dimension of depth expected from a good Riesling with age. (Up to 5 years)

Background Information:
Our Riesling vineyard was planted by Syd Hamilton in 1974. Syd was a pioneer winemaker who as a young oenologist, pioneered the use of refrigeration in the making of white wines and enabled the development of fragrant styles. White wines that retained residual sugar were instrumental in table wine becoming popular as an every day drink. Our supporters have often asked us to produce an off-dry style and this wine is the result

Vintage Conditions:
2011 was characterised by much cooler temperatures than average and with many rainfall events through the growing and vintage period. It was a year in which quality grapes were the reward of vigilant viticulture

Winemaking Notes:
The grapes for this wine came from our Riesling vineyard in Coonawarra. Harvesting occurred on March 11th with the grapes retaining good acidity that would ultimately help to naturally balance the residual sugar. The free run juice was allowed to clarify naturally, then was inoculated with yeast and allowed to ferment slowly. Towards the end of fermentation, when the balance of the sugars and acid were just right, the wine was chilled to stop the ferment. Racking, fining and filtration completed the winemaking prior to bottling in July 2011



Technical Data

Region:	Coonawarra
Variety:	Riesling
Clones:	Richard Hamilton Selection on own roots
Vine Age:	Planted 1974
Soil Type:	Terra Rossa
Picking Dates:	11 March 2011
Picking Method:	Machine Picked at night
Sugar at Picking:	10.7° Baumé
Cultivation Practices:	Detailed hand clean up, following machine pruning
PH:	2.79
Acidity:	8.81gms/litre
Residual Sugar:	23.95gms/litre
Bottled:	20 July 2011

Winemaking Technique:

Oak:	Nil
Malolactic:	Nil
Lees Contact: Time:	1 Month
Fermentation Temp:	13-17C
Yeast Type:	Saccharomyces cerevisiae
Blending Date:	Single Fermenter