
2011 Richard Hamilton Mr V Marsanne Rousanne Viognier

Variety: Marsanne Rousanne Viognier

Region: McLaren Vale

Vintage: 2011

Alcohol by Volume: 13%

Winemakers Comments:

Colour:

Light straw with attractive green tints

Bouquet:

Fresh vibrant estery fruit with subtle floral hints of apricot blossom

Palate:

This is a restrained, medium bodied style with a persistent flavour finishing with a soft acidity. Flavours are in the spectrum of nectarine and peach

Food Suggestions:

An excellent companion for poultry, seafood or pasta.

Cellaring Potential:

The wine should drink well over the next 4 years. Expect the colour to show more golden tints as the wine ages and the nose and palate to develop an attractive toastiness.

Background Information:

Richard Hamilton planted Rousanne, Marsanne and Viognier at the turn of the century with a view of producing a mouth filling round wine. Dr Hamilton is the fifth generation of his family to be involved in winemaking in Australia and will celebrate 175 years of winegrowing in 2012.

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:

During the growing season, crop thinning was used on all three varieties to optimise ripening and each variety was harvested and vinified separately. Free run juice was cold settled following harvest, then racked with some solids for fermentation. A yeast strain renowned for enhancing the aromatic highlights fermented the juice slowly at cool temperatures. On final blending, the wine received a light fining while stabilising and was bottled in August 2011.



Technical Data

Region:	McLaren Vale
Variety:	Marsanne, Rousanne, Viognier
Clones:	Viognier - Montpellier. Marsanne and Rousanne were sourced as cuttings
Vine Age:	Viognier 1998/2000. Marsanne 2001. Rousanne 2001
Soil Type:	Black clay
Picking Dates:	Viognier 11th March. Marsanne and Rousanne 17th March
Picking Method:	Hand Picked and Machine Picked
Sugar at Picking:	Viognier 11.7°Baume. Rousanne 12.9°Baume. Marsanne 12.4°Baume
Cultivation Practices:	Detailed hand clean up, following machine pruning
PH:	3.34
Acidity:	6 gms/litre
Residual Sugar:	1.83 gms/litre
Bottled:	1 August 2011

Winemaking Technique:

Oak:	Nil
Malolactic:	Nil
Lees Contact: Time:	1 Month
Fermentation Temp:	13-20C
Yeast Type:	Saccharomyces cerevisiae
Blending Date:	July 2011