

# LECONFIELD

HOME OF RICHARD HAMILTON WINES



## 2005 Burtons Vineyard Grenache Shiraz

<b>Variety:</b>	Grenache Shiraz
<b>Region:</b>	McLaren Vale
<b>Vintage:</b>	2005
<b>Alcohol:</b>	14.5%

### Winemakers Comments:

**Colour:** Full red of medium density and youthful crimson hues.

**Bouquet:** Elegant and restrained, but with lovely richness and depth, integrated fine oak.

**Palate:** This wine is a great example of where the persistence and length of Grenache marries with rich Shiraz to produce an elegant yet rich palate that finishes with fine silky elegant tannins.

**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 in 1947. The fruit from these dry-land grown, bush vines were selected for quality on the vine and hand harvested and fermented separately from the Shiraz. Extended skin contact has provided texture to the wine through long but elegant tannins. The components were then filled to oak after malo-lactic fermentation and racking. It was assembled as one wine in the summer of 2007. A little new French oak has been used in this blend, but only 15% was seen to be appropriate to our style. Following an egg white fining, the wine was bottled in March 2007.

### 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. The Shiraz component is sourced from old vines in the corner of the vineyard and adds dimension, layers and complexity to the blend.

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## Technical Data

<b>Region:</b>	McLaren Vale	
<b>Variety:</b>	Grenache (50%), Shiraz (50%)	
<b>Clones:</b>	Selected by Burton Hamilton Grenache planted in 1947 Shiraz in 1963	
<b>Picking Dates:</b>	Grenache: 19 March 2005 Shiraz: 7 March 2005	
<b>Sugar at picking:</b>	Grenache: 15 °Baume Shiraz 14.7 °Baume	
<b>Alcohol:</b>	14.5 %	
<b>PH:</b>	3.37	
<b>Acidity:</b>	6.93gms/litre	
<b>Residual Sugar:</b>	2.2 gms/litre	
<b>Bottled:</b>	March 2007	
<b>Cellaring Potential:</b>	10 years plus	
<b>Winemaking Technique:</b>	<b>Oak:</b>	100% French (15% new)
	<b>Malolactic:</b>	100%
	<b>Lees Contact Time:</b>	2-3 weeks in tank, plus 4 weeks maceration.
	<b>Fermentation Temp:</b>	22-30 deg C
	<b>Blending Date:</b>	January 2007

### Vintage Conditions:

The 2005 McLaren Vale vintage was fine, mild and free from rain.