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ILY OWNED SUST

FRIEND

# TASTING NOTES

Kichard Hamilton

#### COLOUR

Full, rich red with crimson highlight

### PALATE

A rich, full palate of plush fruits. Tanning are round and succulent, giving length, persistence and longevity.

### CELLARING

Appealing with its vibrancy on release and has the structure for 10 or more years cellaring to provide more complexity.

### WINEMAKERS

Richard Hamilton

Paul Gordon and Greg Foster

TECHNICAL

Alcohol: 14.5% Vine Age: 1980, 1985, 2001 Sugar at Picking: 14.7-14.8° Baume pH: 3.52 TA: 6 6ams/litre Residual Sugar: 0.05 gms/litre Malolactic:100% (east Type: Gaccharomyces cerevisiae

# BACKGROUND

#### WINEMAKING NOTES

Fruit was harvested at night to take advantage of cooler temperatures, then de-stemmed and fermented for 8-13 day on skins. Following pressing and malo-lactic fermentation, the wine was filled to predominantly French oak (21% new) and received several rackings. The wine was blended in January 2019 then returned to oak for a further 14 months maturation.

#### **VINTAGE CONDITIONS**

2019 can be summarised as being warmer and drier than average with about 60% of the rainfall over winter to the end of harvest compared with what would be expected on average. Despite that, the vines initially formed a lot of bunches, with cropping levels naturally reduced due to very windy conditions at flowering in late November which decreased bunches and diminished fruit set. Final yields were 20% less than average. Harvest was a little later than expected despite above average temperatures during October, and December to February. The first three weeks of February were cooler but a very warm period from the last week of February to early March finished veraison in reds and initiated rapid ripening leading to a hectic fortnight to complete harvest. Quality is very good but quantity is down in all varieties with wines showing attractive fruit elegance and ripe tannins.

# THE ROSETTE

Roses are synonymous with the Hamilton family with rose gardens surrounding our vineyards in McLaren Vale. The Rosette series proudly celebrates the family's long standing in the South Australian wine industry since 1837.



PAIRING

BOUQUET

MATURATION

18 months in oak -21% new French or oalance in 1-4 yec old French and American oak