

Richard Hamilton

# GHOST HILL SHIRAZ

McLaren Vale  
SINGLE VINEYARD  
2019

COLOUR: Full deep red with scarlet hues

BOUQUET: Broodingly aromatic, this Shiraz shows cinnamon with a trace of star anise to complement the rich plum fruit.

PALATE: A round and rich palate showing a juicy succulence and, with a backbone of textured tannins to providing persistence and depth, it has the ability to provide many years of drinking pleasure.

FOOD SUGGESTIONS: Seared tender steak, full-flavoured casserole, Moroccan style roast vegetables.

CELLARING POTENTIAL: Very approachable at release with the structure to mature and develop for a decade.

WINEMAKING NOTES: Harvest dates are determined through rigorous fruit tasting to determine the consistency of grape flavour and tannin ripeness. Night harvesting takes advantage of the gully winds to naturally cool the berries and allow controlled onset of fermentation. Extended maceration on skins has further complexed the structure of the wine before pressing and maturation in French and American Oak.

VINTAGE CONDITIONS: 2019 can be summarised as being warmer and drier than average with our vineyards receiving 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, only for cropping levels to be 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 trending 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.

OAK TREATMENT: 25% new American oak, 10% new French oak. The balance 1-4 year old oak for 16 months.

BACKGROUND INFORMATION: Named for a hill in the small village of Ewell near Dover in England where the first Richard Hamilton lived before coming to Australia in 1837 and founding the Hamilton Ewell wine dynasty. The story goes that a young woman would meet the ghost of her lover, a dispatch rider who had died in the course of his duty, at night at the foot of Ghost Hill near the old Church.

VEGAN FRIENDLY

## TECHNICAL DATA

|                   |              |                 |                          |
|-------------------|--------------|-----------------|--------------------------|
| Region:           | McLaren Vale | PH:             | 3.46                     |
| Variety:          | Shiraz       | Acidity:        | 6.6                      |
| Alcohol:          | 14.5%        | Residual Sugar: | 1.29                     |
| Vine Age:         | 19-33 years  | Malolactic:     | 100%                     |
| Sugar at Picking: | 14.6° Baumé  | Yeast Type:     | Saccharomyces cerevisiae |

