

# Richard Hamilton



FAMILY OWNED



SUSTAINABLE



FRIENDLY



## TASTING NOTES

### COLOUR

Medium to full red with attractive crimson

### PALATE

A beautifully round palate with silky tannins and soft acidity, this wine has lovely persistence and length.

### CELLARING

Beautiful and subtle when young – complex with cigar and cedar after a few years. 6-8 years

### WINEMAKERS

Paul Gordon and Greg Foster

### BOUQUET

Subtle use of oak allows the fruit to shine through to reveal attractive hints of boiled fruit cake with cinnamon and cloves. Put it in big glass and savour the fragrance.

### PAIRING

Enjoy this wine with pasta, paella, or rich gamey meals – or enjoy it on its own.

### VARIETIES

Grenache (50.74%), Shiraz (42.54%), Mourvèdre (6.72%)

### MATURATION

20 months in 6 year old French oak hogsheads.

## TECHNICAL

Alcohol: 14.5%  
Vine Age: 19-53 years  
Sugar at Picking: 14.3° Baumé  
pH: 3.49  
TA: 6.3 gms/litre

Residual Sugar: 0.46 gms/litre  
Malolactic: 100%  
Yeast Type: *Saccharomyces cerevisiae*

## BACKGROUND

### WINEMAKING NOTES

We strive for a wine that displays the elegance, length and fruit sweetness from Grenache, while the Shiraz provides fine tannin structure and Mourvèdre contributes to the texture. All components were pressed before reaching sugar dryness on skins to retain long but elegant tannins. Over the years, we have found that our Grenache style wines are more complemented through maturation in used rather than new oak. The components were matured separately.

### VINTAGE CONDITIONS

Yields in 2020 were affected by weather conditions at flowering and were lower than average. Rainfall from May to August 2019 was slightly above average. Unusual for McLaren Vale, there were spring frost events. Cool November weather affected vines that were just flowering and cool and windy conditions into mid-December affected fruitfulness. Very hot conditions in the last half of December pushed the temperature above average. Some good rain events helped relieve a dry December. Both January and February were cooler than average providing a longer ripening period without any extremes. Relatively mild conditions continued into March once vintage had begun and with no rain, provided ideal harvest conditions. From modest yield, fruit quality is very good and displays good intensity with elegance.

## 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.



2020  
G.S.M  
McLAREN VALE

COLTON'S