

RICHARD HAMILTON

M C L A R E N V A L E

CENTURION 125 YEAR OLD VINE SHIRAZ

Vintage 2017

COLOUR Full bright dense red with scarlet hues

BOUQUET The rich concentrated Shiraz nose has elements of ripe plums and raisins enhanced and complexed with vanilla and cinnamon from French oak.

PALATE While retaining an elegance for which Centurion is renowned, the ripe, concentrated fruit has great length and persistence of flavour. Tannins are velvety, long and succulent.

FOOD SUGGESTIONS Wine of this quality and style will match a wide range of flavours. Try it with carpaccio of beef or an eye filet cooked rare and juicy.

CELLARING POTENTIAL This wine is designed to mature and develop to give many years of drinking pleasure. 10 years at least.

WINEMAKING NOTES Each year we strive to gain even a little more perfection to making this wine. While the essential element in the making of Centurion is the critical quality selection of the fruit from the 1892 plantings, we augment the style using several techniques. All ferments are small scale - we purchased a third vat in 2017 to allow most of the components to be fermented in oak. Some even smaller ferments are hand plunged with some whole bunches to build structure and aromatics. Ultimately, maturation was in a combination of hogsheads and vats with several workings and swapping of vessels to promote longevity of the wine and enhance the palate length. On final blending in May 2018, the wine was made ready for bottling in June.

VINTAGE CONDITIONS 2017 is noted as having a later harvest than in recent years, leading to wines of great style and finesse with good cropping levels. Above average rainfall during winter provided excellent soil moisture leading to budburst. The cooler conditions with good rainfall that continued into spring, led to delayed budburst and subsequent later veraison. March was warmer than average but the absence of heat wave conditions provided the ideal conditions to finish ripening.

BACKGROUND INFORMATION Planted in 1892, the vineyard is amongst the oldest in the region, indeed in Australia. Situated at the back of the Old Hut Block, the gnarly Shiraz vines are grown in grey loams over old river clay with underlying limestone. The combination of site and old vines produces a lovely elegant yet powerful style of wine. The vineyard is hand pruned and harvested. The climate is moderate and tempered by the cool sea breezes from the Gulf of St. Vincent some 8 kilometres away

OAK TREATMENT French oak vats and hogsheads for 14 months. Approx. 50% new oak for 10 months, then finished off in 1-3 year old oak



TECHNICAL DATA

Region:	McLaren Vale	PH:	3.53
Variety:	Shiraz	Acidity:	6.8 gms/litre
Alcohol:	14.5%	Residual Sugar:	0.9 gms/litre
Vine Age:	125 years	Malolactic:	100%
Sugar at Picking:	14.1-14.4° Baumé	Yeast Type:	Saccharomyces cerevisae