RICHARD HAMILTON
McLAREN VALE

CENTURION

127 YEAR OLD VINE SHIRAZ

Vintage 2019

COLOUR Full deep red

BOUQUET This classy Shiraz shows an aromatic and spicy perfumed lift enhanced through beautifully integrated French oak that adds a subtle cedar background to the cherry plum fruits.

PALATE Generous and flavoursome, the palate has silky tannins and lovely persistence. The structure retains the hallmark elegant seamlessness of this pedigree Shiraz. Perfectly balanced.

FOOD SUGGESTIONS Rare lamb backstrap, seared Tuna, roasted vegetables.

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

WINEMAKING NOTES 20% of the hand picked fruit from our old vines was included in the must as whole bunches to augment the aroma and palate structure. The wine was fermented in small, 600kg fermenters and hand-plunged three times a day before pressing after 10 days on skins. The remainder of the batch was vat-fermented with hand pump-overs to extract the colour and flavour intensity. Following pressing, part of the wine was filled to new French Oak and a vat to complete malo-lactic fermentation with re-working to exchange the maturation vessels after 9 months. After careful barrel selection, the components were blended in May 2020 and received a light fining before bottling in August 2020.

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.

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 100% French oak - 25% new, 43% 1-3 year old, remainder in large format vats then used hogsheads. 15 months in oak

Vegan friendly

TECHNICAL DATA

Region:	McLaren Vale	PH:	3.44
Variety:	Shiraz	Acidity:	6.5gms/litre
Alcohol:	14.5%	Residual Sugar:	1.48 gms/litre
Vine Age:	127 years	Malolactic:	100%
Sugar at Picking:	14.6° Baumé	Yeast Type:	Saccharomyces cerevisae