

Richard Hamilton 2003 “Burton’s Vineyard” Grenache Shiraz

McLaren Vale, South Australia



Background

The vineyard is located at the rear of the “Old Winery Block” in southern McLaren Vale. Planted in 1947, these dry-grown traditional Australian ‘Bush Vines’ were hand reared by Richard Hamilton’s father, Burton Hamilton (1904 to 1994) who was a viticulturist in South Australia for his entire working life. The site, selection, and resultant wine are a true expression of McLaren Vale terroir and a fitting tribute to Burton’s pioneering spirit. The Shiraz component is sourced from vines in the corner of the vineyard and adds dimension, layers and complexity to the blend.

Winemaking Notes

There has been minimal use of preservatives and filtration. Fermentation is carried out in new and used French oak barrels with the addition of a small selection of American oak. The philosophy is to offer a wine that has the natural expression of the elements around us, with minimal interference in the natural winemaking process. A wonderful expression of the fruit and the unique vineyard terroir. The blend is 53% Grenache and 47% Shiraz.

Tasting Notes

The color is a full rich red with vibrant crimson highlights. Luscious dark raspberry fruits and classic ‘Rhoney’ characters of dark earth and talc dominate the wickedly seductive nose. An appealing vanilla/cedar character adds an extra dimension to the bouquet that teases and tempts the taste buds. Allow it to evolve in the glass. This wine oozes both concentration and depth on the palate, yet still has elegance. Fleshy sweet red berry fruit is balanced with a fine tannin structure and soft acidity. Serve with any full flavored meat or vegetable dish, a favorite cheese - or just on its own. This wine is approachable now, but will develop gracefully over the next decade and beyond.

Specifications

Alcohol: 14.5%
pH: 3.37
TA: 6.32
R/Sugar: 1.6g/l.

Reviews

92 2003 Grenache/Shiraz Reserve Burton’s Vineyard (53% Grenache and 47% Shiraz). Its deep ruby hue is followed by a big, sweet nose of strawberry and cherry jam intermixed with notions of blackberries, licorice, smoke, and dried herbs. This full-bodied, opulent 2003 should last for at least a decade. **Robert M Parker Jr. - Wine Advocate.**

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Contact Number: 1-800-580-0052 Email: ravensvale@aol.com Website: www.ravensvale.com