

Richard Hamilton 2004 “Colton’s” Grenache Shiraz Mourvedre

McLaren Vale, South Australia

Background

The Richard Hamilton Grenache-Shiraz-Mourvedre vineyard sits adjacent to the historic Colton homestead, south of the township of McLaren Vale. These buildings were established by the family of William Colton who pioneered the settlement of McLaren Vale in 1840. For more than 165 years the classic red blends of McLaren Vale have been based on Shiraz and Grenache. The addition of Mourvedre to this blend provides a useful foil to the opulent sweet fruit character evident in Grenache and the famed mid-palate depth of McLaren Vale Shiraz.

Winemaking Notes

The 2004 McLaren Vale vintage was fine, mild and free from rain. The three grapes varieties were harvested when the flavor was ripe, on three different dates - Shiraz - March 17, Grenache - April 7, and Mourvedre - April 22. Following malolactic fermentation the wine was racked and matured as components for the first 12 months in oak, then subsequently blended. This allowed the full character of the fruit to come through whilst also imparting important oak structure and tannin to the blend. After 16 months of maturation the wine was racked and the separate barrels blended prior to bottling. The oak is made up of 20% new American, 25% in one and two year old French and 55% in older oak. A wonderful blend displaying the classical depth of McLaren Vale Shiraz coming together with the sweet mouthfilling texture of Grenache and the dark spicy fruit of Mourvedre. The blend is 47% Grenache, 42% Shiraz and 11% Mourvedre.

Tasting Notes

The color is a full dense red with vibrant crimson highlights. Grenache has contributed spicy aromatics to this wine and Shiraz a little pepper. The fruit is fresh and vibrant and is enhanced with fresh oak. The mouthfilling palate displays sweet plum and blackberry fruit intermingled with liquorice, pepper and toasty oak. This wine shows excellent length, depth and balance with fine grained tannins. Drink now to enjoy the fruit at it's freshest or see further complexity and depth of flavor develop with medium term cellaring of four to five years. Serve with a oven roasted leg of lamb with roasted vegetables.

Specifications

Alcohol: 14%
pH: 3.46
TA: 6.64
R/Sugar: 3.9g/l.

Reviews

91 This wine shows the same intensity as the Gumpr's Shiraz but with a softer, more approachable structure, making it a great value for consumers who don't wish to delay their gratification. Notes of chocolate, blueberry, leather, black pepper and licorice are mouthfilling without being heavy or overly soft, while the finish is long and lush. It's layered, balanced and complex all for under \$20. **Editors Choice - Wine Enthusiast - June 2007**

89 The excellent 2004 GSM Colton's (50% Grenache, 40% Shiraz, and 10% Mourvedre) exhibits sweet raspberry, cherry, and peppery notes intermixed with hints of tree bark and fresh mushrooms. This spicy, earthy, medium to full-bodied red reveals Cotes du Rhone-like aromas as well as flavors. **Robert M Parker Jr - Wine Advocate**



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