

Richard Hamilton 2005 “Colton’s” Grenache Shiraz

McLaren Vale, South Australia

Background

The Colton blend reflects the excellent spicy fruit of Grenache in McLaren Vale. This wine is named after the old homestead, Colton, on the Farm block, adjacent to the Cellar Door and offices. The soil type is black clay, grey loam over clay and the vines are all estate grown Grenache sourced from mature vines grown in the traditional ‘Bush Vine’ technique without trellising. Shiraz planted 1967.

Winemaking Notes

The 2005 McLaren Vale vintage was fine and warm and free from rain. The two grapes varieties were harvested when the flavor was ripe, on two different dates - Shiraz - March 19, Grenache - March 24. The Grenache was picked at 3.6 tons per acre and the Shiraz was picked at 3.2 tons per acre. 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 22 months of maturation the wine was racked and the separate barrels blended prior to bottling. The oak is made up of 50% French and 50% American oak hogsheads, all 2-4 year old. A wonderful blend displaying the classical depth of McLaren Vale Shiraz coming together with the sweet mouthfilling texture of Grenache. The blend is 90% Grenache and 10% Shiraz.

Tasting Notes

The color is a full red of medium density and youthful crimson hues. 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. As a still youthful wine the fruit has vibrancy and life. 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: 14.5%
pH: 3.80
TA: 6.62
R/Sugar: 2.8g/l.
Cases Produced: 550

Reviews

88-90 Pts A good value, the 2005 Grenache Colton’s (90% Grenache and 10% Shiraz) reveals plenty of ripe strawberry and black cherry liqueur aromas. The seductive aromatics are followed by a soft, fleshy red with good glycerin, body, and length. Drink it over the next 2-3 years. **Robert M Parker Jr - Wine Advocate**

