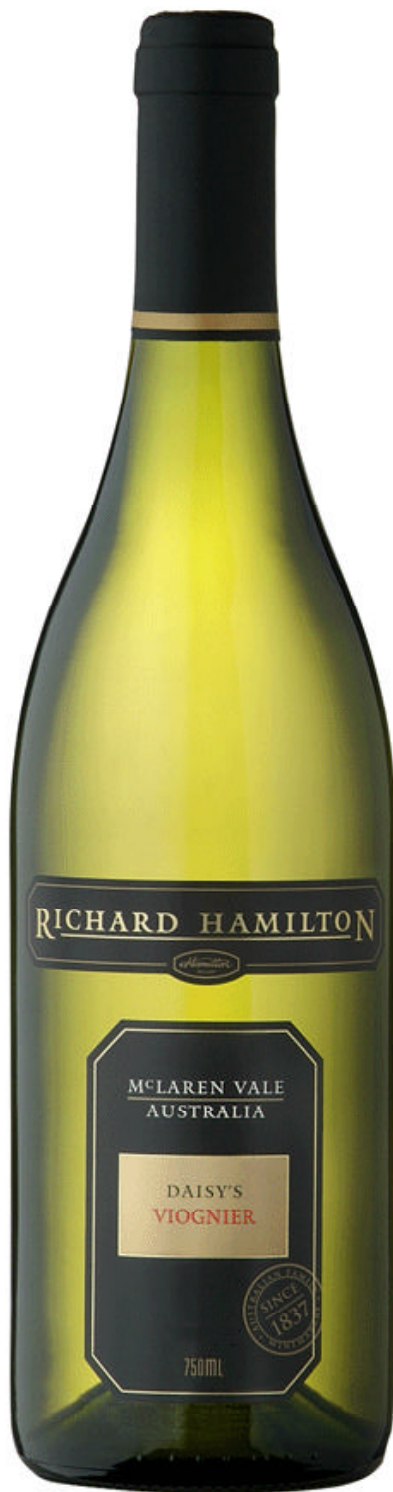


# Richard Hamilton 2006 ‘Daisy’s Vineyard’ Viognier

McLaren Vale, South Australia



## Background

The estate grown Viognier was planted in 1998 and 2000, with a view towards making a full flavored white wine to complement the Shiraz and Grenache styles which have become the signature varietals of the McLaren Vale region. Oz Clarke describes Viognier as a ‘swooning wine ..... wine that just oozed sex and sensuality.’

## Winemaking Notes:

January temperatures were above average which had the effect of ‘closing down’ the vines and delaying harvest in McLaren Vale. There was a little rain in February which freshened the fruit. The clone is Montpellier. The grapes used in the wine were picked at two distinct ripeness levels - the early pick (February 28, 2006) to retain the natural acidity, the latter for full flavor development and viscosity (March 6, 2006). Following gentle pressing, the juice was fermented with solids and an aromatic yeast. 25% of the wine was placed in one year old French Vosges hogsheds for four months to add complexity and to allow lees contact. 75% remained in stainless steel.

## Tasting Notes

The color is medium straw with attractive green tinges. The nose has attractive apricot and lychee characters with a hint of oak. The palate has medium body with apricots and tropical fruit flavors and a creamy texture. It has good length and finishes with a clean acidity. It is expected that this wine will continue to develop over the next four years and attain an attractive viscosity. You can drink it with many foods or none. Try matching it with spicy Thai cuisine, Chinese takeaways, Mexican dishes, medium to strong and salty cheeses, strong flavored fish dishes, pork and chicken and fresh fruit. A very versatile wine to say the least.

## Specifications

Alcohol: 13.5%  
pH: 3.34  
TA: 6.75g/l  
Residual Sugar: 4.2g/l

## Reviews

**88** Green-gold. Ripe peach and poached pear on the nose, with racy minerality adding brightness. The pear note repeats on the palate, picking up exotic floral and white pepper notes. A light, chewy, somewhat restrained example of viognier, with a lingering peach quality. This represents excellent value for this often overpriced variety. **Stephen Tanzer’s International Wine Cellar**

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