

Richard Hamilton 2005 “Gumprs” Shiraz

McLaren Vale, South Australia

Background

James Gumpr opened and ran ‘Gumprs Hostelry’, adjacent to the Richard Hamilton McLaren Vale vineyards from 1851-1853. Renamed the Salopian Inn in 1854, (after a native of Shropshire UK) today it is a renowned restaurant under the same name. It is fitting the original owners are immortalised in wine, and especially Shiraz, the variety for which the McLaren Vale region is well known. Richard Hamilton is the fifth generation of his family to be involved in winemaking.

Winemaking Notes

The soil type is sandy clay loam and black clay loam and the vines were planted between 1963 and 1998. The 2005 vintage was quite cool, but ripening was slightly earlier than on average across all varieties. Picked from vines of varying blocks and ages, backbone from vines of 20+ years. A small parcel of wine from 100+ year old vines has been blended. The grapes were picked between March 7 and 24, 2005 and the sugar level at picking was 13.6-14.8° Baume. The grapes were cropped at 3 tons per acre. An excellent year for fruit intensity, and deep dark colors. The wine was fermented to dryness on skins, allowed to undergo malolactic fermentation then matured in oak. The oak used was 4% new French, 30% new American, 29% one and two year old French and 37% one and two year old American oak for 20 months.

Tasting Notes

The color is a deep crimson with a ruby rim. A full ripe nose of intense plum and dark cherries complexed by fine oak. The palate is full bodied and mouthfilling with rich ripe up-front crushed raspberry and plum fruit flavors, white pepper and spice interwoven with hints of vanilla and chocolate leading to a creamy textured mid palate and a lovely long finish. This wine will continue to mature and develop for 8+ years. Serve with a red meat course or be a little adventurous and try it with a rare tuna steak and ratatouille.

Specifications

Alcohol: 14%
pH: 3.50
TA: 7.12g/l
R/Sugar: 2.5g/l.

Reviews

91 Full-bodied and lush textured, this is a bold, lusty Shiraz that has been heavily dosed with oak, yet features fruit intensity to match. Toasted coconut and vanilla notes frame the nose, picking up hints of smoke and leather, but the fruit pours through on the palate, adding flavors of crushed blueberries. Has enough structure to suggesting aging another few years, although tannin pigs may want to slurp it down now. **Wine Enthusiast - Editors’ Choice - June 2007**

89 Bright and jazzy, with a snappy balance of acidity against ripe, peppery blackberry and cherry flavors, lingering gently. Drink now through 2011. 3,000 cases made. **Wine Spectator - May 2007**

89 Like the Viognier and Riesling, the 2005 Shiraz Gumpr’s is an excellent value. This 100% Shiraz exhibits a deep ruby/purple color as well as a sweet bouquet of blackberries, toasty oak, charcoal, and pepper. Earthy, dense, round, supple, and silky textured, it can be enjoyed over the next 3-4 years. **Robert M Parker Jr - Wine Advocate Issue 167 - Oct, 2006**

