

Richard Hamilton

## FARM TWELVE

### MOURVÈDRE

McLaren Vale  
SINGLE VINEYARD  
2020

#### COLOUR

Full vibrant red

#### BOUQUET

Rich, earthy cherry fruit characters, with a delicate touch of nutmeg from aged oak

#### PALATE

Fragrant mulberry fruit has a background of cedar through ageing in mature oak hogsheads. The palate is textured and persistent with subtle fine grained tannins.

#### FOOD SUGGESTIONS

Try with Southern European cuisine: Paella, Cassoulet, rich risotto, Lamb casserole. Excellent with gamey meats - duck, venison.

#### CELLARING POTENTIAL

This wine is lovely as a fresh vibrant wine. Given 4-5 years of age, more complexity will evolve.

#### OAK TREATMENT

Mature hogsheads for 18 month

#### WINEMAKERS NOTES

We selectively picked from our 0.8 ha single vineyard, separating low yielding vines to go into this wine. The grapes were de-stemmed and fermented in a single small fermenter and pressed once the sugar had been depleted. We wanted the fruit of the grape to shine so maturation was in older oak to gain complexity but not detract from the primary fruit. Mourvèdre is grown widely in southern France and in Spain (where it is known as Monastrel). Along with Grenache it is typically one of the last grape varieties to ripen in our McLaren Vale vineyard.

#### BACKGROUND INFORMATION

Richard Hamilton is the fifth generation of his family to be involved in wine production in Australia. Richard Hamilton 1st planted some of the earliest vines in South Australia in 1837. His great, great grandson, Dr Richard Hamilton, has continued the family wine tradition on his own estate vineyards since 1971.

#### TECHNICAL DATA

REGION: McLaren Vale

VARIETY: Mourvèdre

ALCOHOL: 14.5%

VINE AGE: 17-51 years

SUGAR AT PICKING: 114.6° Baumé

PH: 3.55

ACIDITY: 5.71 gms/litre

RESIDUAL SUGAR: 0.36 gms/litre

MALOLACTIC: 100%

YEAST: *Saccharomyces cerevisiae*

