

Richard Hamilton



FAMILY OWNED



SUSTAINABLE



FRIENDLY



TASTING NOTES

COLOUR

Pale gold with slight blush pink.

PALATE

Medium body with soft acidity and extended mouthfeel. Flavour is long, juicy and finishes bright and refreshing.

CELLARING

Best enjoyed while in its youth. A couple of years will likely see a touch of musk develop.

WINEMAKERS

Paul Gordon and Greg Foster

BOUQUET

Attractive pear with a touch of honey and rose.

PAIRING

Perfect as an aperitif and complements fine, elegantly flavoured dishes of salmon, oysters and pasta.

TECHNICAL

Alcohol: 12%
Sugar at Picking:
11.3° Baume
pH: 3.16
TA: 6.9gms/litre

Residual Sugar:
3.25 gms/litre
Yeast Type:
Saccharomyces
cerevisiae

BACKGROUND

WINEMAKING NOTES

The cool Adelaide Hills region has become renown for producing fine, elegant wines. This wine was sourced from Charleston. We have been adventurous with this wine. The grapes ripened slowly and, at the sugar level at which we decided to pick, had developed quite a pink/grey tinge (hence the name, Pinot Gris). We gave the grapes 24 hours of contact with its skins primarily to enhance the palate weight, but in doing so, extracted colour. We fined the pressings and blended them back into the free run. Cool fermentation of 2/3 of the wine was complemented with 1/3 fermented in older oak.

VINTAGE CONDITIONS

Vintage 2023 was one of the latest ripening and cool, wet seasons for many years. Both winter and spring brought about higher than average rainfalls, ensuring that the vines had plenty of water in the soils to draw from at budburst. However, the cool wet spring resulted in a delay to budburst, pushing back ripening more than 2 weeks later than average in many cases.

THE ROSETTE

Roses are synonymous with the Hamilton family with rose gardens surrounding our vineyards in McLaren Vale. The Rosette series proudly celebrates the family's long standing in the South Australian wine industry since 1837.



LES COLLINES

2023
PINOT GRIS
ADELAIDE HILLS