

## 2005 Rampant Red



Gold Medal 2007 Royal Perth Wine Show. This Rampant has immense restraint and subtlety with a luscious midpalate curtailed by fine pastey tannis.

### TECHNICAL NOTES

#### Awards:

Gold Medal, 2007 Royal Perth Wine Show; Bronze Medal, 2007 Royal Hobart Wine Show.

#### Region:

Margaret River.

#### Colour:

Hamelin Bay`s Rampant Red has a deep pink/red hue flowing into a deep red centre.

#### Bouquet:

The aroma consists of an interesting mix of red berry fruits and fresh leather, with sprinklings of dark chocolate. Faint wafts of vanillin cedar and orange blossom dance in the background.

#### Palate:

The wine has a luscious mid-palate, with a juicy long finish, curtailed by fine pastey tannins expressive of its mixed varietal heritage.

#### Source:

Five Ashes Vineyard, Margaret River

#### Vintage Characteristics:

The 2005 vintage was a cooler more elegant year.

#### Vinification:

Stainless steel static fermenters pressed off at dryness to 4 weeks extended maceration.

Cellaring Potential:

Now to 2011.

Oak Treatment:

Matured in 1% new french oak, 5% 1 year old, balance old [2 yo or older] barriques for 15 months.

Serving Suggestion:

Enjoy with any Australian BBQ or with the Sunday roast.

Alcohol:

13.7%

Sweetness:

Dry

Residual Sugar:

1.6 g/L

pH:

3.53

Acidity:

5.95

Harvest Date:

March & April 2005

Bottling Date:

December 2006