

A GRAPE PURCHASING OPPORTUNITY FROM

Limestone Quarry Vineyard

— *Wrattonbully* —
Vintage 2012

HAMILTON'S
Ewell Vineyards



Limestone Quarry Vineyard, Wratonbully enjoys average row length of 750 metres.



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INTRODUCTION

Wrattenbully sits on predominately Terra Rossa soils that have allowed neighbouring Coonawarra to produce many of the highest quality wines in Australia.

However, being north, inland and 30 metres higher in altitude, Wrattenbully is warmer than Coonawarra, bestowing additional viticultural attributes of optimum ripening conditions as well as excellent disease and frost resistance and prompting healthy debate on whether the area produces better fruit than Coonawarra.

We certainly believe Wrattenbully wine has greater “sunlight” fruit characters, and we know our fruit achieves excellent ripeness and sugar levels consistently producing wine that exhibits full, ripe berry aromas and flavours.

McWilliams - headed by senior winemaker Jim Brayne - which purchased considerable fruit from the block over a ten year period until it purchased Evans & Tate in 2008, has always described the fruit from the vineyard as “very strong”.

The sauvignon blanc is presently the subject of a long term contract with Casella Wines. The remainder of the 2012 crop is now for sale as a whole or in parcels at the prevailing Vintage 2012 market price or by negotiation.

VINEYARD LOCATION

Limestone Quarry Vineyard at Wrattenbully nestles in the Naracoorte Ranges north east of Coonawarra and south east of Padthaway, being the most central wine region of the viticultural zone “Limestone Coast”. The vineyard is 4.5 km east/north east of the famed Naracoorte Caves. Limestone Quarry Vineyard lies 30 kilometres north/north east of the Coonawarra Township on Rochow’s-Wray Road. It shares a common boundary with Guthrie’s Vineyard, a 150 ha vineyard owned by Fosters Wine Estates and is in the heart of the best and most intense vineyard plantings of Wrattenbully.



“A lot of people are predicting huge things from Wrattenbully’s warmer, undulating Terra Rossa vineyards - some are even daring to suggest it could topple Coonawarra’s red wine crown.”

Max Allen, Crush





Aerial view showing work area and quarry.

7 YEAR TONNAGE HISTORY

VARIETY	Area Ha	Vintage 2004 TONNES	Vintage 2005 TONNES	Vintage 2006* TONNES	Vintage 2007** TONNES	Vintage 2008 TONNES	Vintage 2009 TONNES	Vintage 2010 TONNES	Average over 7 Vintages TONNES
Shiraz	19.66	294.00	272.0	205.76	151.965	301.31	177.76	202.0	229.256
Cabernet Sauvignon	41.04	460.00	309.0	364.90	260.240	321.52	287.62	400.4	343.382
Chardonnay	7.13	50.00	51.0	25.74	15.740	75.72†	60.00^	85.2	51.914
Merlot	8.08	87.00	75.0	50.00	50.080	89.39	64.67	80.0	70.877
Sauvignon Blanc	3.85	31.00	50.0	46.64	24.885	53.00†	39.81	34.0	39.905
TOTAL	79.76	922.00	757.0	693.04	502.91	840.55	629.86	801.6	735.333

* Frost event reducing crop by 30% ** Severe drought year † Introduction of double wire trellis system
^ Estimate - crop not picked

The average between 2004-2010 is 774.01 tonnes not including the drought year of 2007



CLONES

Cabernet Sauvignon	Coonawarra 44, Reynella selection
Shiraz	2412, BVRC 30
Merlot	D3V14 on Schwarzmann rootstock
Chardonnay	I10V1
Sauvignon Blanc	F4V6

VITICULTURAL MANAGEMENT

Since its development over 1999/2000, the Limestone Quarry Vineyard has consistently produced premium fruit through best viticultural practice. Hamilton's Ewell Vineyards applies local knowledge and expertise in vine training and irrigation techniques, pruning and canopy management, as well as harvesting practice to achieve excellent results.

Mr Joe McInnes of McInnes Viticultural Management of Naracoorte, (tel: 0409 515 703) manages the vineyard. Joe, who manages other vineyards at Padthaway as well as another small vineyard in Wrattobully, has substantial experience in growing grapes successfully in Clare and the south east.

The vineyard consistently produces sustainable balanced crops of intensely flavoured grapes by setting moderate levels and encouraging canopy growth. Hand pruning allows for even flowering and ripening.





Terra Rossa soils under blue skies.

VINEYARD TOPOGRAPHY

Unlike the low lying, flat terrain of Coonawarra, (which averages around 60 metres above sea level), Limestone Quarry Vineyard is sited to the north east on the gently undulating slopes of the western Naracoorte ranges. The vineyard's altitude of around 90 metres above sea level significantly helps the flow of cold air, providing frost protection during the growing season. There has only been one significant frost event at the vineyard - in 2006 when the crop was affected by 30% due to an unparalleled black frost.

WRATTONBULLY CLIMATE

Being part of this world-famous cool climate region, Limestone Quarry Vineyard enjoys a long, slow ripening period producing premium fruit. The Wrattenbully climate is warmer than that of Coonawarra. This 1.5 degree difference in Mean January Temperature; as well as greater Biologically Effective Sunlight Hours means that Wrattenbully fruit easily achieves excellent ripeness and sugar levels.

Conditions through summer and autumn to harvest are generally warm and dry allowing even ripening as well as solid flavour and tannin accumulation. Wrattenbully's humidity is also lower, greatly reducing the risk of disease.

Not surprisingly then, Limestone Quarry Vineyard consistently produces wine that exhibits full, ripe berry aromas and flavours, which are tempered by just a touch of the varietal astringency evident in Coonawarra wines.

OUR CLIMATE AT A GLANCE

Mean January Temperature - 21.5 C

Heat Degree Days - 1503

Rainfall - 554mm per annum

Growing season rainfall - 232 mm

Harvest - mid March to mid May





Limestone Quarry Vineyard Terra Rossa soils.

VINEYARD SOIL

The most prominent and highly prized viticultural features of the Naracoorte Ranges are the ancient beach ridges and dunes made up of soft crumbly limestone that has weathered to produce the famous red and brown Terra Rossa clay loam soils.

The vineyard's soils are predominantly classic Terra Rossa over soft, crumbly limestone providing excellent drainage. Other areas feature red/brown sandy loams over mottled clay.

The shallow soil combined with world-class canopy management allow us to control bunch numbers and berry size so we can hand over the best possible fruit to winemakers.

Fertility is moderate to high, thanks to the very good structure and neutral to mildly alkaline. So substantial yields are achieved without loss of quality. Soil management consists of a permanent rye grass sward with normal weedicide programs keeping the under vine clean.



SITE LAYOUT AND TRELLISING

The vineyard is planted in 2.75 metre wide rows with 2.33 metre spacings between the vines (around 1560 vines per hectare.) The rows run north-south allowing them to bask in optimum sunlight, producing exquisite fruit sweetness.

The trellis system features 1.1m high single cordon wire with two catch wires for vertical shoot positioning on all varieties except Cabernet Sauvignon which is allowed to sprawl. Chardonnay and Sauvignon Blanc vines have a second cordon wire.



Grape show at Limestone Quarry Vineyard.

WATER AND IRRIGATION

With rainfall almost identical to Coonawarra, irrigation is essential. Nature has provided the area with the natural bounty of an underground watertable under the limestone. This liquid gold is below 1000ppm in salinity. The vines are irrigated via inline under vine drippers while soil moisture is monitored with Gopher probes.





Red grape cluster at Limestone Quarry Vineyard.

VINEYARD VINTAGE NOTES

With normal cropping levels of between 9 and 11 tonnes per hectare, we invariably deliver ripe, full flavoured fruit. The climate lengthens the growing season and ensures uniform bunch and berry size so that the skin to juice ratio is usually perfect, allowing winemakers to extract maximum concentration of flavour, colour and tannin without producing aggressive characters.

THE PEOPLE BEHIND THE VINEYARD

Hamilton's Ewell Vineyards is a family owned business with premium vineyards in the Barossa Valley, Eden Valley, Lower Murray and Wrattontully. Owner Mark Hamilton's ancestors planted South Australia's first commercial vineyard in 1837. The vineyards consistently produce fruit of such premium quality as the result of professional ownership and management.



Mark Hamilton



EXPRESSIONS OF INTEREST & VINEYARD INSPECTION

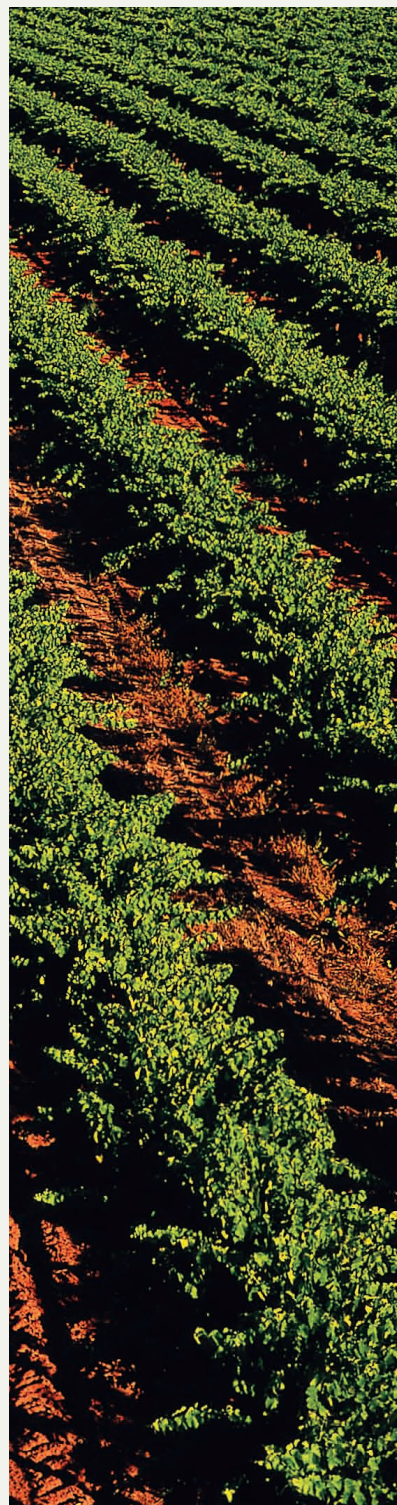
Expressions of interest for the 2012 vintage crop are now invited. The 2012 crop is for sale as a whole or in parcels, based on the prevailing 2012 market price or as negotiated.

This is an opportunity to secure premium fruit from an excellent vineyard, in a sought-after region, from a grower of excellent reputation. The vineyard is also available for short or long term contract in whole or in parcels to commence at Vintage 2012 or afterwards. We can be extremely flexible in regard to working with buyers on specific future quantities and varieties/wine styles required.

For more details, or to inspect the vineyard at short notice please contact owner Mark Hamilton, Hamilton's Ewell Vineyards Pty Ltd on 0412 842 359 or vineyard manager Joe McInnes on 0409 515 703.

Mark Hamilton

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Limestone Quarry Vineyard in afternoon sun.

