



HUGH HAMILTON AGENT PROVOCATEUR 2022

Technical Data Notes

Varietal/Blend

66% Grenache, 18% Frontignac, 12% Touriga, 4% Gewurztraminer

Colour

Vibrant purple

Vineyards

Cellar, Woodside, Church, Digs, Seaview

Region

96% McLaren Vale, 4% Adelaide Hills

Site Details

48% Digs, 36% Church, 12% Seaview, 4% Woodside

Soil Detail

Church: Alluvial clay, Cellar: Black cracking clay, Digs: Sandy loam, Woodside: Sandy Loam, Seaview: Sandy Loam

Drink

Now through 2 years

Bottling Date

24th August 2022

Vineyard Altitude

Cellar 94m, Church 80m, Woodside 413m, Digs 110m, Seaview 97m

Year Vines Planted

Church 2014 / Cellar 2017

Varietal Clone

Unknown

Whole Berry Vs Bunch

100% Whole Berry

Harvest Date

3/3/22 - 11/4/22

Harvest Method

Selective Machine

Skin Time

Grenache - 8-10 days
Frontignac - 6 days
Touriga - 10 days

Gewurztraminer - 0 days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Combination Open Fermenters and Barrels

Maturation Approach

100% Oak Matured

Time In Oak

4 months

Oak Used

100% Neutral Oak
85% Barriques, 15% Hogsheads

Wine Body

Light Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.1

PH

3.5

RS

<2.5G/L

Alcohol

14.5%

