HAMILTON BLACK BLOOD II 2021

Technical Data Notes

Varietal Shiraz

Colour Blood tinged violet

Vineyards Church vineyard

Region McLaren Vale

Site Details 100% Church vineyard

Soil Detail Alluvial Clay

Drink 2-8 years

Bottling Date 7th October 2022

Vineyard Altitude

Year Vines Planted

Varietal Clone

Whole Berry Vs Bunch All crushed

Harvest Date 13th March 2021

Harvest Baume

Harvest Method Selective machine

Skin Time 10 days

Yeast Approach

Ferment Details Manual plunging

Fermenter Size / Mode Open Fermenters

Maturation Approach 100% Oak matured

Time In Oak 18 months

Oak Used 100% Neutral Oak 70% Barriques, 30% Hsogsheads

Wine Body Medium Bodied

Style (Dry-Sweet) Dry

Fining Nil

Vegan Friendly

Preservatives Sulphites

Filtration Crossflow Filtration

TA 6.7

PH 3.43

RS <2.0G/L

Alcohol 14.7%



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