



**HUGH
HAMILTON**

BLACK OPS

2021

Technical Data Notes

Varietal

Shiraz Saperavi

Colour

Purple-black

Vineyards

BSB, Church, Cellar, SoCal

Region

McLaren Vale

Site Details

45% BSB, 28% Church, 23% Cellar, 4% SoCal

Soil Detail

Black Sheep - Deep sand, **Church** - Alluvial clay, **Cellar** - Black Cracking Clay, **SoCal** - Black Cracking Clay

Drink

Now through 10 years

Bottling Date

29th September 2022

Vineyard Altitude

BSB 140m / Church 80m / Cellar 94m / SoCal 54m

Year Vines Planted

1935 - 2016

Varietal Clone

Unknown

Whole Berry Vs Bunch

73% Whole Berry, 27% Crushed

Harvest Date

9/3/21 - 23/3/21

Harvest Baume

14.3 - 14.8

Harvest Method

Selective machine

Skin Time

10-12 days

Yeast Approach

Inoculated

Ferment Details

Combination of Manual plunging/
Pumpovers

Fermenter Size / Mode

Combination of Open/Static Fermenters

Maturation Approach

100% Oak Matured

Time In Oak

16 months

Oak Used

7% New French (Vicard), 3% New American (APJ), 80% Neutral Oak
60% Barriques, 40% Hogsheads

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.6

PH

3.53

RS

<2.0G/L

Alcohol

14.8%



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