



HUGH HAMILTON

CINDERELLA

2022

Technical Data Notes

Varietal

Chardonnay

Colour

Brilliant pale straw

Vineyards

Mt Bold

Region

Adelaide Hills

Site Details

100% Mt Bold

Soil Detail

Clayey Loam

Drink

Now through 5 years

Bottling Date

14th December 2023

Vineyard Altitude

373m

Year Vines Planted

Unknown

Varietal Clone

Unknown

Whole Berry Vs Bunch

All crushed to press

Harvest Date

22nd March 2022

Harvest Baume

12.9

Harvest Method

Selective Machine

Skin Time

N/A

Yeast Approach

70% Inoculated and 30% wild

Ferment Details

100% Oak

Fermenter Size / Mode

100% Oak

Maturation Approach

8 months on lees

Time In Oak

8 months

Oak Used

20% new French oak (Sirugue), 20% 2nd Fill French (Francois Frere), 60% old neutral oak

Wine Body

Light Bodied

Style (Dry-Sweet)

Dry

Fining

None

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

7.3

PH

3.35

RS

<1.0 G/L

Alcohol

12.8%



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