



**HUGH
HAMILTON**

GA-LOR-IA!

2023

Technical Data Notes

Varietal/Blend

50% Sangiovese, 50% Grenache

Colour

Violet tinged crimson

Vineyards

73% Church, 27% Oakley

Region

McLaren Vale

Site Details

73% Church -27% Oakley

Soil Detail

Church and Oakley Alluvial Clay

Drink

Now through 2 years

Bottling Date

24th November 2023

Vineyard Altitude

80m

Year Vines Planted

Church 1998 / Oakley ~2000

Varietal Clone

Unknown

Whole Berry Vs Bunch

100% Whole Berry

Harvest Date

10/3/21 - 16/3/21

Harvest Method

Selective Machine

Skin Time

86% no Skin Contact, 14% 13 Days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

20% Oak, 66% Stainless Tank, 14% Open Fermenters

Maturation Approach

100% neutral oak

Time In Oak

7 months

Oak Used

100% old French oak

Wine Body

Light Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.3

PH

3.28

RS

<2.6G/L

Alcohol

12.8%



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