



**HUGH
HAMILTON**

JEKYLL & HYDE 2021

Technical Data Notes

Varietal/Blend

90% Shiraz, 10% Viognier

Colour

Deep purple shot with crimson

Vineyards

Church, Black Sheep, Digs

Region

McLaren Vale

Site Details

Church 76%, Black Sheep 14%, Digs 10%

Soil Detail

Church Alluvial Clay, BSB and Digs Deep Sand

Drink

2-8 years

Bottling Date

7th October 2022

Vineyard Altitude

Church 80m/ Black Sheep 140m / Digs 130m

Year Vines Planted

1993 - 1996

Varietal Clone

Unknown

Whole Berry Vs Bunch

90% Whole Berry, 10% Crushed

Harvest Date

10/3/21 - 16/3/21

Harvest Method

Selective Machine

Skin Time

10-12 days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Opens

Maturation Approach

100% Oak matured

Time In Oak

18 months

Oak Used

15% New French (Vicard), 85% Neutral Oak - 65% Barriques, 20% Hogsheads, 15% Puncheons

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.4

PH

3.5

RS

<2.0G/L

Alcohol

14.6%



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