



**HUGH  
HAMILTON**

**LOOSE LIPS IV**

**NV**

## Technical Data Notes

### Varietal/Blend

63% Malbec, 20% Grenache, 6% Pinot  
Gris, 4% Frontignac, 3% Gewurztraminer,  
3% Viognier

### Colour

Brilliant purple shot with black

### Vineyards

Cellar, Woodside, Church, Digs, Seaview

### Region

McLaren Vale / Adelaide Hills

### Site Details

Multiple

### Soil Detail

Multiple soil types

### Drink

Now through 3 years

### Bottling Date

17th November 2022

### Vineyard Altitude

80m to 440m

### Year Vines Planted

Multiple

### Varietal Clone

Unknown

### Whole Berry Vs Bunch

All crushed

### Harvest Date

Multiple harvest dates across multiple  
years

### Harvest Method

Selective Machine

### Skin Time

Immediate pressing through to 10 days  
on skins

### Yeast Approach

Both inoculated and wild

### Ferment Details

Combination of Manual plunging/  
Pumpovers

### Fermenter Size / Mode

Combination of Open/Static Fermenters

### Maturation Approach

100% Oak Matured

### Time In Oak

Average 14 months

### Oak Used

100% Neutral Oak  
70% Barriques, 30% Hogsheads

### Wine Body

Light Bodied

### Style (Dry-Sweet)

Dry

### Fining

Nil

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

6.1

### PH

3.5

### RS

<2.0G/L

### Alcohol

14.5%



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