



**HUGH
HAMILTON**

THE MONGREL

2022

Technical Data Notes

Varietal

86% Sangiovese, 6% Grenache, 5%
Bastardo, 3% Montepulciano

Colour

Purple shot cherry red

Vineyards

69% Church Block, 23% Wickham Hill, 5%
SoCal, 3% Kersbrook

Region

McLaren Vale

Site Details

69% Church Block, 23% Wickham Hill, 5%
SoCal, 3% Kersbrook

Soil Detail

Church; Alluvial Clay / Wickham Hill;
Sandy Loam / SoCal; Black Cracking Clay.
Kersbrook; Sandy Loam.

Drink

Now through 2 years

Bottling Date

23rd November 2022

Vineyard Altitude

80m

Year Vines Planted

Church; 1998 / Wickham Hill ~2000.
/ SoCal 2018.

Varietal Clone

Unknown

Whole Berry Vs Bunch

48% Crush/destem/press, 52% crushed
to ferment on skins

Harvest Date

Church; 8/3/22 - 16/3/22. Wickham
16/3/22 - SoCal 10/2/22 - Kersbrook
13/4/22.

Harvest Baume

Church; 11.4 / 14.1 Wickham; 11.4 /
SoCal; 11.9 / Kersbrook 13.8

Harvest Method

Selective Machine

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

70% Static/ 30% Old Oak

Maturation Approach

100% maturation in oak

Time In Oak

8 months

Oak Used

100% Neutral Oak - 45% Barriques, 55%
Hogsheads

Wine Body

Medium Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.4

PH

3.41

RS

<2.0 G/L

Alcohol

14.3%



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