



**HUGH  
HAMILTON**

**THE MOOCHER**

**2021**

## Technical Data Notes

### Varietal

Mourvedre

### Colour

Vibrant crimson/purple

### Vineyards

36% Church, 64% Corletto

### Region

McLaren Vale

### Site Details

36% Church, 64% Corletto

### Soil Detail

Alluvial clay, Deep sand dune

### Drink

1 - 4 years

### Bottling Date

10th February 2022

### Vineyard Altitude

Church 80m, Corletto 120m

### Year Vines Planted

2013

### Varietal Clone

Unknown

### Whole Berry Vs Bunch

100% Whole berry

### Harvest Date

24th March 2021 / 9th April 2021

### Harvest Method

Selective Machine

### Skin Time

10 Days

### Yeast Approach

Inoculated

### Ferment Details

Manual plunging

### Fermenter Size / Mode

Open Fermenter

### Maturation Approach

100% Oak Matured

### Time In Oak

10 months

### Oak Used

20% 2nd Fill French / 80% Neutral Oak -  
70% Barriques, 30% Hogsheads

### Wine Body

Medium Bodied

### Style (Dry-Sweet)

Dry

### Fining

Nil

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

7.2

### PH

3.42

### RS

<2.0 G/L

### Alcohol

14.9%



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