



HUGH HAMILTON THE NIMBLE KING 2022

Technical Data Notes

Varietal

Cabernet

Colour

A regal ruby/purple

Vineyards

Black Sheep Block

Region

McLaren Vale

Site Details

100% Black Sheep Vineyard

Soil Detail

Deep sandy loam

Drink

2-8 years

Bottling Date

11th September 2023

Vineyard Altitude

140m

Year Vines Planted

1971

Varietal Clone

Unknown

Whole Berry Vs Bunch

100% whole berry

Harvest Date

25th March 2022

Harvest Baume

13.5

Harvest Method

Selective Machine

Skin Time

N/A

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Open fermenter

Maturation Approach

100% Oak Matured

Time In Oak

16months

Oak Used

15% 2nd Fill French (Vicard), 85% Neutral Oak
70% Barriques, 30% Hogsheads

Wine Body

Medium Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.2

PH

3.55

RS

<2.0 G/L

Alcohol

14.2%

