



HUGH HAMILTON THE ODDBALL 2021

Technical Data Notes

Varietal

Saperavi

Colour

Purple-black

Vineyards

Black Sheep Block, Cellar, Church,

Region

McLaren Vale

Site Details

77% Black Sheep, 13% Cellar Block, 10% Church Block

Soil Detail

Alluvial Clay, Deep Sand, Black Cracking Clay

Drink

5-20 years

Bottling Date

5th November 2021

Vineyard Altitude

BSB 140m / Church 80m / Cellar 94m / SoCal 54m

Year Vines Planted

2000, 2013, 2016

Varietal Clone

111V10

Whole Berry Vs Bunch

90% Whole Berry

Harvest Date

19/3/21 - 10/3/21 - 9/3/21

Harvest Baume

14.9 - 14.2 - 14.5

Harvest Method

Selective machine

Skin Time

10 days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Open Fermenters

Maturation Approach

100% Oak Matured

Time In Oak

18 months

Oak Used

18% New French Oak 300L (Bossuet and Vicard) 82% old French 300L and 225L

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.6

PH

3.53

RS

<1.0G/L

Alcohol

14.9%

