



**HUGH
HAMILTON**

THE RASCAL

2021

Technical Data Notes

Varietal/Blend

Shiraz

Colour

Purplish red

Vineyards

Black Sheep, Golding, Cellar, Church, Flint

Region

McLaren Vale

Site Details

31% Black Sheep, 22% Golding, 18% Cellar, 17% Church, 12% Flint

Soil Detail

Black Sheep: Deep Sand, Golding: Sandy Loam, Cellar: Black Cracking Clay, Church: Alluvial Clay, Flint: Sandy Loam

Drink

2-6 years

Bottling Date

10th February 2022

Vineyard Altitude

80 - 140m

Year Vines Planted

1993 - 2013

Varietal Clone

Unknown

Whole Berry Vs Bunch

53% Whole Berry

Harvest Baume

14.3, 14.2, 14.3, 14.4, 14.7

Harvest Date

Black Sheep 15/3/21, Golding 26/2/21, Cellar 9/3/21, Church 11/3/21, Flint 1/3/21

Harvest Method

Selective Machine

Skin Time

10-12 days

Yeast Approach

Inoculated

Ferment Details

Manual plunging and pumpover

Fermenter Size / Mode

Combination of Open/Static Fermenters

Maturation Approach

100% Oak matured

Time In Oak

10 months

Oak Used

5% New French (Vicard), 95% Neutral Oak - 70% Barriques, 30% Hogsheads

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.5

PH

3.52

RS

<2.0 G/L

Alcohol

14.7%



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