



**HUGH  
HAMILTON**

**THE VILLAIN**

**2021**

## Technical Data Notes

### Varietal

Cabernet Sauvignon

### Colour

Deep Crimson

### Vineyards

Black Sheep Vineyard / Cellar Vineyard

### Region

McLaren Vale

### Site Details

38% Cellar Block, 62% BSB

### Soil Detail

Black Cracking Clay / Deep Sand

### Drink

2-6 years

### Bottling Date

15th February 2022

### Vineyard Altitude

Cellar 94m / Black Sheep 140m

### Year Vines Planted

1971 - 2014

### Varietal Clone

Unknown

### Whole Berry Vs Bunch

77% Whole Berry, 23% Crushed

### Harvest Date

Black Sheep Vineyard - 23/3/21, 25/3/21  
/ Cellar Vineyard - 9/3/21

### Harvest Baume

14.4, 13.8 / 14.2

### Harvest Method

Selective Machine

### Skin Time

BSB- 11 Days, Cellar 10 Days

### Yeast Approach

Inoculated

### Ferment Details

Combination of Manual plunging and Pumpovers

### Fermenter Size / Mode

Combination of Open/Static Fermenters

### Maturation Approach

100% Oak matured

### Time In Oak

16 months

### Oak Used

8% New French (Demptos, Vicard), 92%  
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

3.52

### RS

<2.0 G/L

### Alcohol

14.7%



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