



HUGH HAMILTON THREE CARD MONTE 2022

Technical Data Notes

Varietal/Blend

55% Montepulciano, 37% Cabernet Sauvignon, 8% Touriga

Colour

Deep plummy purple

Vineyards

Kersbrook, Black Sheep Block, Cellar Block, Seaview

Region

McLaren Vale / Adelaide Hills

Site Details

55% Kersbrook, 26% Black Sheep Block, 11% Cellar Block, 8% Seaview

Soil Detail

Kersbrook: Shallow to moderately deep acidic soils on rock

Black Sheep: Sandy Loam Over Poorly Structured Brown or Dark Clay

Cellar Block: Black Cracking Clay
Seaview: Loam over poorly structured red clay

Drink

3-10 years

Bottling Date

6th December 2023

Vineyard Altitude

Kersbrook 300m / Black Sheep 140m / Cellar 94m / Seaview 90m

Year Vines Planted

1985 - 2005

Varietal Clone

Unknown

Whole Berry Vs Bunch

80% Whole Berry

Harvest Date

Montepulciano 13/4/22 / Touriga 11/4/22 / Cabernet 15/3/22, 25/3/22

Harvest Method

Selective Machine

Skin Time

10-12 days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Open

Maturation Approach

100% Oak Matured

Time In Oak

18 months

Oak Used

10% 2nd Fill French, 90% Neutral Oak
70% Hogsheads, 30% Puncheons

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.2

PH

3.58

RS

<2.0G/L

Alcohol

14.5%

