



HUGH HAMILTON THE SCALLYWAG 2022

Technical Data Notes

Varietal

Chardonnay

Colour

Brilliant straw

Vineyards

Wickham

Region

McLaren Vale

Site Details

100% Wickham Hill

Soil Detail

Clayey Loam

Drink

Now through 2 years

Bottling Date

17th January 2023

Vineyard Altitude

177m

Year Vines Planted

Unknown

Varietal Clone

Unknown

Whole Berry Vs Bunch

All crushed to press

Harvest Date

7th March 2022

Harvest Baume

12.5

Harvest Method

Machine

Skin Time

5 hours

Yeast Approach

Inoculated

Ferment Details

Temperature controlled stainless tank/
oak

Fermenter Size / Mode

70% Stainless tank, 30% Oak

Maturation Approach

9 months on lees

Time In Oak

9 months

Oak Used

20% new French oak (Francois Frere),
80% old neutral oak

Wine Body

Light-Medium Bodied

Style (Dry-Sweet)

Dry

Fining

PVPP

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.5

PH

3.41

RS

<1.0 G/L

Alcohol

12.5%

