



**HUGH
HAMILTON**

PURE BLACK 2018

Technical Data Notes

Varietal

85% Shiraz / 15% Saperavi

Colour

Black Plum

Vineyards

63% Church, 22% Gateway, 15% Cellar

Region

McLaren Vale

Site Details

63% Church / 22% Gateway / 15% Cellar

Soil Detail

Church; alluvial clay, **Gateway;** Clayey Loom, **Cellar;** Black Cracking Clay

Drink

7-15 years

Bottling Date

28th November 2019

Vineyard Altitude

Church 80m, Gateway 96m, Cellar 94m

Year Vines Planted

1993, 1996, 1996

Varietal Clone

Unknown

Whole Berry Vs Bunch

Crushed and destemmed

Harvest Date

Church 21 Rows Shiraz 10/3/18, **Church** Saperavi 10/3/18, **Gateway** Shiraz 2/3/18, **Cellar** Shiraz 5/3/18

Harvest Method

Selective machine

Skin Time

10-12 days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Open Fermenters

Maturation Approach

100% Oak matured

Time In Oak

19 months

Oak Used

35% New French, 65% Neutral Oak
45% Barriques, 45% Puncheons, 10% Hogsheads

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.7

PH

3.59

RS

<2.0G/L

Alcohol

14.9%



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