



HUGH HAMILTON

THE LARRIKIN

2021

Technical Data Notes

Varietal/Blend

Shiraz Cabernet

Colour

Purple tinged crimson

Vineyards

Black Sheep Block, Church Block, Cellar Block

Region

McLaren Vale

Site Details

60% Shiraz, 40% Cabernet

Soil Detail

Black Sheep: Sandy Loam Over Poorly Structured Brown or Dark Clay / **Church Block:** Deep friable gradational clay loam. **Cellar Block:** Black Cracking Clay

Drink

Now through 5 years

Bottling Date

2nd November 2023

Vineyard Altitude

Black Sheep: 140m / Church Block: 80m / Cellar Block: 94m

Year Vines Planted

Black Sheep: 1971, 2009, 1985 / Church Block: 2013 / Cellar Block: 1996

Varietal Clone

Black Sheep: Unknown / Church Block: 2626 / Cellar Block: 1654

Whole Berry Vs Bunch

15% Whole berry, 85% Crushed

Harvest Date

15/3/21, 23/3/21, 29/3/21, 6/4/21

Harvest Method

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

18 months

Oak Used

10% New French, 90% Neutral Oak - 70% Barriques, 30% Hogsheads

Wine Body

Medium Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.9

PH

3.54

RS

<2.0 G/L

Alcohol

14.8%



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