



**HUGH  
HAMILTON**

**AROMA PAGODA 2023**

## Technical Data Notes

### Varietal/Blend

45% Grillo, 35% Riesling, 20% Frontignac

### Colour

Pale Straw

### Vineyards

Currency Creek (Grillo), Echunga (Riesling), Digs (Frontignac)

### Region

Fleurieu

### Site Details

45% Currency Creek, 35% Adelaide Hills, 20% McLaren Vale

### Soil Detail

**Currency Creek:** Sandy Loam

**Echunga:** Loam over clay on rock

**Digs:** Bleached sand over sandy clay loam

### Drink

Now through 1 year

### Bottling Date

4th October 2023

### Vineyard Altitude

Currency Creek 360m, Echunga 400m, Digs 110m

### Year Vines Planted

Unknown

### Varietal Clone

Unknown

### Whole Berry Vs Bunch

N/A

### Harvest Baume

13.1

### Harvest Date

6th March 2023

### Harvest Method

Selective Machine

### Skin Time

N/A

### Yeast Approach

Inoculated

### Ferment Details

12 -21 days

### Fermenter Size / Mode

Temperature controlled stainless tank (Fronti in barrel)

### Maturation Approach

Maturation in tank, early bottled

### Time In Oak

N/A

### Oak Used

N/A

### Wine Body

Light Bodied

### Style (Dry-Sweet)

Dry

### Fining

PVPP, plant proteins

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

6.7

### PH

3.28

### RS

<1.5G/L

### Alcohol

12.5%



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