# HUGH HAMILTON JEKYLL & HYDE 2022

# **Technical Data Notes**

# Varietal/Blend

92% Shiraz, 8% Viognier

#### Colour

Brilliant purple

#### **Vineyards**

Church, Black Sheep, Digs

# Region

McLaren Vale

#### Site Details

Church 62%, Black Sheep 20%, Cellar 10%, Digs 8%

#### Soil Detail

Church: Deep friable gradational clay loam, Black Sheep: Sandy Loam Over Poorly Structured Brown or Dark Clay, Cellar: Black Cracking Clay, Digs: Deep

#### Drink

2-8 years

# Bottling Date 5th October 2023

#### **Vineyard Altitude**

Church 80m/ Black Sheep 140m / Digs

#### **Year Vines Planted**

1993 - 1996

#### Varietal Clone

Unknown

#### Whole Berry Vs Bunch

90% Whole Berry, 10% Crushed

#### **Harvest Date**

Church: 8/3/22, 11/3/22, Black Sheep: 17/3/22, Cellar: 15/3/22, Digs: 8/3/22

#### Harvest Method

Selective Machine

#### Skin Time

Church: 11 Days, Black Sheep: 13 Days, Cellar: 14 Days, Digs: 11 Days

# **Yeast Approach**

Inoculated

#### **Ferment Details**

Manual plunging

#### Fermenter Size / Mode

Opens

# **Maturation Approach**

100% Oak matured

#### Time In Oak

18 months

#### Oak Used

10% New French (Vicard), 90% Neutral Oak 90% Barriques, 10% Puncheons

## Wine Body

Full Bodied

# Style (Dry-Sweet)

#### Fining

## **Vegan Friendly**

#### **Preservatives**

Sulphites

## Filtration

Crossflow Filtration

#### TA

5.8

#### PH

3.56

#### RS

<2.0G/L

#### Alcohol

14.5%



# WWW.HUGHHAMILTONWINES.COM.AU