



HUGH HAMILTON

AROMA PAGODA 2024

Technical Data Notes

Varietal/Blend

45% Fiano, 25% Frontignac, 21% Gewurztraminer, 9% Vermentino

Colour

Pale Straw

Vineyards

Clare (Fiano), Digs (Frontignac), M3 (Gewurztraminer), Hill (Fiano)

Region

Adelaide Hills

Site Details

45% Clare Valley, 34% McLaren Vale, 21% Adelaide Hills

Soil Detail

Clare Valley: Shallow to moderately deep acidic soil on rock

Digs: Bleached sand over sandy clay loam

M3: Shallow to moderately deep acidic soils on rock

Hill: Clay loam

Drink

Now through 1 year

Bottling Date

6th August 2024

Vineyard Altitude

Clare Echunga 400m, Digs 110m

Year Vines Planted

Unknown

Varietal Clone

Unknown

Whole Berry Vs Bunch

N/A

Harvest Baume

Clare Valley: 12 and 12.8 Digs: 12.2
M3: 11.8 Hill: 11.4

Harvest Date

Clare Valley: 15/2/24 Digs: 27/2/24
M3: 26/2/24 Hill: 20/2/24

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

3.21

RS

<2.0G/L

Alcohol

12.5%



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