



# HUGH HAMILTON

# CINDERELLA

# 2024

## Technical Data Notes

### Varietal

Chardonnay

### Colour

Brilliant pale straw

### Vineyards

St Clar

### Region

Adelaide Hills

### Site Details

100% St Clar

### Soil Detail

Clayey Loam

### Drink

Now through 5 years

### Bottling Date

14th December 2023

### Vineyard Altitude

328m

### Year Vines Planted

Unknown

### Varietal Clone

Unknown

### Whole Berry Vs Bunch

All crushed to press

### Harvest Date

1st March 2024

### Harvest Baume

11.6

### Harvest Method

Selective Machine

### Skin Time

N/A

### Yeast Approach

70% Inoculated and 30% wild

### Ferment Details

100% Oak

### Fermenter Size / Mode

100% Oak

### Maturation Approach

8 months on lees

### Time In Oak

8 months

### Oak Used

20% new French oak (Sirugue), 20% 2nd  
Fill French (Francois Frere), 60% old  
neutral oak

### Wine Body

Light Bodied

### Style (Dry-Sweet)

Dry

### Fining

None

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

6.7

### PH

3.38

### RS

<1.0 G/L

### Alcohol

12%



[WWW.HUGHAMILTONWINES.COM.AU](http://WWW.HUGHAMILTONWINES.COM.AU)