



HUGH HAMILTON THE DISRUPTER 2024

Technical Data Notes

Varietal

Grenache

Colour

Purple shot cherry red

Vineyards

Cellar Block Heritage Vines, Church Block, Sammy's

Region

McLaren Vale

Site Details

51% Cellar Block, 29% Church Block, 20% Sammy's

Soil Detail

Black Cracking Clay, Alluvial Clay, Deep Sand

Drink

Now through 2 years

Bottling Date

6th December 2024

Vineyard Altitude

Cellar 94m / Church 80m

Year Vines Planted

Cellar 2017 / Church 2014

Varietal Clone

Hamilton Heritage / Unknown

Whole Berry Vs Bunch

30% Whole Bunch, 70% crushed

Harvest Date

14th March 2023, 20th March 2023

Harvest Baume

14.8 / 14.0 / 14.0

Harvest Method

Hand Harvest, Selective Machine

Skin Time

Church 9 Days, Cellar 9 Days, Sammy's 18 Days

Yeast Approach

Inoculated

Ferment Details

Combination of Manual plunging and Pumpovers

Fermenter Size / Mode

Open Fermenters

Maturation Approach

100% maturation in oak

Time In Oak

8 months

Oak Used

100% old French oak

Wine Body

Medium Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.1

PH

3.43

RS

<1.0 G/L

Alcohol

14.6%

