Technical Data Notes

Varietal/Blend

55% Pinot Noir, 39% Chardonnay, 6% Pinot Meunier

Colour

Pale salmon-pink

Vineyards

Victoria

Region

Pyrenees

Soil Detail

Multiple

Drink

While this wine does not require further aging you can comfortably leave this lying in the cellar for the next five years.

Vineyard Altitude

Varying

Year Vines Planted

Unknowr

Varietal Clone

Unknown

Whole Berry Vs Bunch

Combination of whole bunch pressed and crushed.

Harvest Date

Multiple

Harvest Method

Hand Harvest, Selective Machine

Skin Time

N/A

Yeast Approach

Inoculated

Ferment Details

Fermentation in Stainless Steel

Fermenter Size / Mode

Temperature controlled static Fermenters

Maturation Approach

Matured in Glass; 6 years/Stainless Steel; 8 months

Time in bottle on lees

6 years

Time In Oak

N/A

Oak Used

N/A

Wine Body

Light Bodied

Style (Dry-Sweet)

Dr۱

Fining

Milk products

Preservatives

Sulphites

Filtration

Crossflow Filtration

Alcohol

12%



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