



**HUGH  
HAMILTON**

**THE MONGREL**

**2023**

## Technical Data Notes

### Varietal

86% Sangiovese, 14% Grenache

### Colour

Purple shot cherry red

### Vineyards

95% Church Block, 5% Cellar Block

### Region

McLaren Vale

### Site Details

95% Church Block, 5% Cellar Block

### Soil Detail

Church: Deep friable gradational clay loam, Cellar: Black Cracking Clay

### Drink

Now through 2 years

### Bottling Date

28th October 2023

### Vineyard Altitude

Church 80m, Cellar 94m

### Year Vines Planted

Church: 1998, Cellar: 2017

### Varietal Clone

Unknown

### Whole Berry Vs Bunch

13% Crush/destem/press, 87% crushed to ferment on skins

### Harvest Date

Church: 1/3/23, 24/3/23, Cellar: 14/3/23

### Harvest Baume

Church: 11.3, 13.9 Cellar: 14.5

### Harvest Method

Selective Machine

### Yeast Approach

Inoculated

### Ferment Details

Manual plunging and pumpovers

### Fermenter Size / Mode

86% Statics / 14% Opens

### Maturation Approach

100% maturation in oak

### Time In Oak

8 months

### Oak Used

100% Neutral Oak - 45% Barriques, 55% Hogsheads

### Wine Body

Medium Bodied

### Style (Dry-Sweet)

Dry

### Fining

Nil

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

5.7

### PH

3.49

### RS

<2.0 G/L

### Alcohol

14.4%



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