



**HUGH
HAMILTON**

THE MOOCHER 2022

Technical Data Notes

Varietal

Mourvedre

Colour

Vibrant crimson/purple

Vineyards

100% Church

Region

McLaren Vale

Site Details

100% Church

Soil Detail

Deep friable gradational clay loam

Drink

1 - 4 years

Bottling Date

25th July 2023

Vineyard Altitude

Church 80m, Corletto 120m

Year Vines Planted

2013

Varietal Clone

Unknown

Whole Berry Vs Bunch

100% Whole berry

Harvest Date

22nd March 2022

Harvest Method

Selective Machine

Skin Time

10 Days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Open Fermenter

Maturation Approach

100% Oak Matured

Time In Oak

10 months

Oak Used

20% 2nd Fill French / 80% Neutral Oak -
70% Barriques, 30% Hogsheads

Wine Body

Medium Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.1

PH

3.53

RS

<2.0 G/L

Alcohol

14.8%



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