



**HUGH
HAMILTON**

THE RASCAL

2022

Technical Data Notes

Varietal/Blend

Shiraz

Colour

Deep purple

Vineyards

Cellar, Black Sheep, Church, Golding

Region

McLaren Vale

Site Details

34% Cellar, 29% Black Sheep, 25% Church, 12% Golding

Soil Detail

Cellar: Black Cracking Clay, Black Sheep: Sandy Loam Over Poorly Structured Brown or Dark Clay, Church: Deep friable gradational clay loam, Golding: Sandy Loam

Drink

Still fresh, the best is yet to flesh out, 3-6 years.

Bottling Date

9th December 2023

Vineyard Altitude

Cellar 94m, Black Sheep 140m, Church 80m, Golding 88m

Year Vines Planted

Cellar 1996, Black Sheep 1980-2009, Church 2013, Golding 2010

Varietal Clone

Cellar 1654, Black Sheep Unknown, Church 2626 and Unknown, Golding 2626

Whole Berry Vs Bunch

53% Whole Berry

Harvest Baume

14.3, 14.2, 14.3, 14.4, 14.7

Harvest Date

Black Sheep 15/3/21, Golding 26/2/21, Cellar 9/3/21, Church 11/3/21, Flint 1/3/21

Harvest Method

Selective Machine

Skin Time

10-12 days

Yeast Approach

Inoculated

Ferment Details

Manual plunging and pumpover

Fermenter Size / Mode

Combination of Open/Static Fermenters

Maturation Approach

100% Oak matured

Time In Oak

19 months

Oak Used

10% New French (Vicard), 90% Neutral Oak, 70% Barriques, 30% Hogsheads

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.3

PH

3.53

RS

<2.0 G/L

Alcohol

14.8%



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