



HUGH HAMILTON AROMA PAGODA 2025

Technical Data Notes

Varietal

54% Gewurztraminer, 27%
Frontignac, 19% Fiano

Colour

Brilliant Pale Straw

Vineyards

M3 (Gewurztraminer), Digs (Frontignac),
McMurtrie (Fiano), Schuller (Fiano)

Region

54% Adelaide Hills, 46% McLaren Vale

Site Details

100% Church

Soil Detail

Alluvial Clay

Drink

Now through 1 year

Bottling Date

17/9/25

Vineyard Altitude

M3, Digs 110m, McMurtrie 80m,
Schuller 210m

Year Vines Planted

1999 – Grafted to Fiano 2022

Varietal Clone

Fiano – VCR 3

Whole Berry Vs Bunch

N/A

Harvest Date

M3: 10/2/25, Digs: 10/2/25
McMurtrie: 7/2/25,
Schuller: 18/2/25

Harvest Baume

M3: 11, Digs: 13.1
McMurtrie: 12.9, Schuller: 12.6

Harvest Method

Selective machine

Skin Time

N/A

Yeast Approach

Inoculated

Ferment Details

12 - 21 days

Fermenter Size / Mode

Temperature controlled stainless tank

Maturation Approach

Maturation in tank, early bottled

Time In Oak

N/A

Oak Used

N/A

Wine Body

Light Bodied

Style (Dry-Sweet)

Dry

Fining

PVPP, plant proteins

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.3

PH

3.24

RS

<2g/L

Alcohol

12.4%

