



**HUGH  
HAMILTON**

**NIMBLE KING 2024**

## Technical Data Notes

### Varietal

Cabernet

### Colour

A regal ruby/purple

### Vineyards

Black Sheep Block

### Region

McLaren Vale

### Site Details

100% BSB

### Soil Detail

Deep sandy loam

### Drink

2-8 years

### Bottling Date

18/11/25

### Vineyard Altitude

BSB 140m

### Year Vines Planted

1971

### Varietal Clone

Unknown

### Whole BerryVs Bunch

100% Whole Berry

### Harvest Date

12/3/24

### Harvest Baume

14.0

### Harvest Method

Selective Machine

### Skin Time

14 Days

### Yeast Approach

Inoculated

### Ferment Details

Manual plunging

### Fermenter Size / Mode

Open Fermenters

### Maturation Approach

100% Oak matured

### Time In Oak

20 months

### Oak Used

100% Neutral Oak

100% Barriques

### Wine Body

Medium Bodied

### Style (Dry-Sweet)

Dry

### Fining

Nil

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

6.6

### PH

3.45

### RS

<1.0 G/L

### Alcohol

14.1%



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