



**HUGH  
HAMILTON**

# THE VILLAIN 2023

## Technical Data Notes

### Varietal

Cabernet Sauvignon

### Colour

Purple Crimson

### Vineyards

Black Sheep, Cellar, Church Blocks

### Region

McLaren Vale

### Site Details

70% BSB, 25% Cellar Block, 5% Church

### Soil Detail

Sandy Loam Over Poorly Structured  
Brown or Dark Clay / Black Cracking Clay  
/ Deep friable gradational clay loam

### Drink

2-6 years

### Bottling Date

3/9/25

### Vineyard Altitude

BSB 140m / Cellar 94m / Church 80m

### Year Vines Planted

1971 - 2014

### Varietal Clone

Unknown

### Whole BerryVs Bunch

75% Whole Berry, 25% Crushed

### Harvest Date

BSB 5/4/23, 14/4/23, 21/4/23

Cellar 24/3/23

Church 24/3/23

### Harvest Baume

13.2-14.3

### Harvest Method

Selective Machine

### Skin Time

BSB 12 Days, Cellar 14 Days,  
Church 10 Days

### Yeast Approach

Inoculated

### Ferment Details

Combination of Manual plunging and  
Pumpovers

### Fermenter Size / Mode

Combination of Open/Static Fermenters

### Maturation Approach

100% Oak matured

### Time In Oak

18 months

### Oak Used

5% New French (Vicard), 95% Neutral  
Oak, 70% Barriques, 30% Hogsheads

### Wine Body

Medium Bodied

### Style (Dry-Sweet)

Dry

### Fining

Nil

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

6.3

### PH

3.55

### RS

<1.0 G/L

### Alcohol

14.0%



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