



**HUGH
HAMILTON**

**THE
BLACK SHEEP**

2020

Technical Data Notes

Varietal

Shiraz

Colour

Violet tinged crimson

Vineyards

Cellar, Church, Gateway

Region

McLaren Vale

Site Details

49% Cellar, 32% Church, 19% Gateway

Soil Detail

Cellar: Black Cracking Clay / **Church:** Deep friable gradational clay loam / **Gateway:** Clayey Loam

Drink

5-12 years from vintage - I think there's no time like the present, treat yourself.

Bottling Date

16th October 2021

Vineyard Altitude

Cellar 94m / Church 80m / Gateway 96m

Year Vines Planted

Cellar: 1996 / **Church:** 1993 / **Gateway:** Unknown

Varietal Clone

Cellar: 1654 / **Church:** Unknown / **Gateway:** 1654

Whole Berry Vs Bunch

70% Whole Berry, 30% Crushed

Harvest Date

Cellar: 27/2/19 / **Church:** 27/2/19 / **Gateway:** 1/3/19

Harvest Method

Selective Machine

Skin Time

Cellar: 10 Days / **Church:** 10 Days / **Gateway:** 10 Days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Open Fermenters

Maturation Approach

100% Oak Matured

Time In Oak

18 months

Oak Used

18% New French (Ermitage Puncheon), 82% Neutral Oak, 50% Hogsheads, 50% Puncheons

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.7 G/L

PH

3.56

RS

<1.0 G/L

Alcohol

14.9%



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