



HUGH HAMILTON THE DISRUPTER

2025

Technical Data Notes

Varietal

Grenache

Colour

Purple shot cherry red

Vineyards

Cellar Block Heritage Vines, Church Block, Sammy's

Region

McLaren Vale

Site Details

64% Cellar Block, 31% Sammy's, 5% Church Block

Soil Detail

Black Cracking Clay, Deep Sand, Alluvial Clay

Drink

Now through 2 years

Bottling Date

6th December 2024

Vineyard Altitude

Cellar 94m, Sammy's 140m, Church 80m

Year Vines Planted

2017, 1921, 2014

Varietal Clone

Hamilton Heritage, Unknown, Yeenunga Selection

Whole Berry Vs Bunch

25% Whole Bunch, 75% Crushed

Harvest Date

14th March 2023, 20th March 2023

Harvest Baume

14.7 / 13.0 / 14.8

Harvest Method

Hand Harvest

Skin Time

Cellar 11 Days, Sammy's 10 Days, Church 12 Days

Yeast Approach

Inoculated

Ferment Details

Combination of Manual plunging and Pumpovers

Fermenter Size / Mode

Open Fermenters

Maturation Approach

100% maturation in oak

Time In Oak

8 months

Oak Used

100% old French oak

Wine Body

Medium Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.3

PH

3.47

RS

<1.0g/L

Alcohol

14.3%



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