



HUGH HAMILTON JEKYLL & HYDE 2024

Technical Data Notes

Varietal/Blend

97% Shiraz, 3% Viognier

Colour

Brilliant purple/blue

Vineyards

Black Sheep, St Clar

Region

McLaren Vale

Site Details

BSB 97%, St Clar 3%

Soil Detail

Black Sheep: Sandy Loam Over Poorly Structured Brown or Dark Clay

St Clar: Sandy Loam

Drink

2-8 years

Bottling Date

3/12/25

Vineyard Altitude

Black Sheep 140m / St Clar 328m

Year Vines Planted

1993 - 1996

Varietal Clone

Unknown

Whole Berry Vs Bunch

97% Whole Berry, 3% Crushed

Harvest Date

8/3/24

Harvest Method

Selective Machine

Skin Time

13 Days

Yeast Approach

Inoculated

Ferment Details

Manual plunging

Fermenter Size / Mode

Open

Maturation Approach

100% Oak Matured

Time In Oak

18 months

Oak Used

5% New French (Mercurey), 95% Neutral Oak, 50% Barriques, 45% Hogs, 5% Puncheons

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

5.9

PH

3.56

RS

<1.0G/L

Alcohol

14.25%

