



HUGH HAMILTON ANCIENT EARTH

2024

Technical Data Notes

Varietal

Shiraz

Colour

Purple/black

Vineyards

Church, Cellar, Gateway

Region

McLaren Vale

Site Details

54% Church, 42.5% Cellar, 3.5% Gateway

Soil Detail

Gateway – Calcrete crusted heavy loam

Cellar – Black cracking clay

Church – Deep friable gradational clay loam

Drink

5 through 10 years

Bottling Date

21/1/26

Vineyard Altitude

Cellar 94m, Gateway 92m, Church 80m

Year Vines Planted

1995-1996

Varietal Clone

Unknown

Whole Berry Vs Bunch

100% Whole Berry

Harvest Date

Cellar: 2/3/24, Gateway: 8/3/24, Church: 5/3/24

Harvest Baume

Cellar 14.4, Gateway 14.4, Church 14.2

Harvest Method

Selective Machine

Skin Time

Cellar 12 Days, Gateway 11 Days, Church 11 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

8% New French (Vicard), 92% Neutral Oak,

86% Barriques, 12% Puncheons

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.5

PH

3.51

RS

<2.0 G/L

Alcohol

14.4%



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