



HUGH HAMILTON BLACK OPS 2024

Technical Data Notes

Varietal

74% Shiraz, 26% Saperavi

Colour

Vivid Purple-black

Vineyards

BSB, Cellar, Church

Region

McLaren Vale

Site Details

49% BSB, 35% Cellar Block, 16% Church Block

Soil Detail

Black Sheep - Deep sand, Church - Alluvial clay, Cellar - Black Cracking Clay

Drink

Now through 10 years

Bottling Date

21/2/26

Vineyard Altitude

74% Shiraz, 26% Saperavi

Year Vines Planted

1935 - 2016

Varietal Clone

Saperavi 111V10, Shiraz a combo of 1654 and older unknown clones

Whole Berry Vs Bunch

60% Whole Berry, 40% Crushed

Harvest Date

Black Sheep: 12/3/24
Cellar Block: 23/2/24 & 2/3/24
Church Block: 28/2/24

Harvest Method

Selective Machine

Skin Time

10-15 Days

Yeast Approach

Inoculated

Ferment Details

Combination of Manual plunging/Pumpovers

Fermenter Size / Mode

Combination of Open/Static Fermenters

Maturation Approach

100% Oak Matured

Time in Oak

17 months

Oak Used

10% New French (Vicard and Ermitage), 90% Neutral French Oak 40% Barriques, 50% Hogsheads, 10% Puncheons

Wine Body

Full Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.5

PH

3.6

RS

<1.0G/L

Alcohol

14.5%

