



# HUGH HAMILTON THE RASCAL 2024

## Technical Data Notes

### Varietal

Shiraz

### Colour

Deep purple

### Vineyards

Cellar, Gateway, Black Sheep, Church

### Region

McLaren Vale

### Site Details

54% Cellar, 30% Black Sheep, 16% Church

### Soil Detail

Cellar: Black cracking clay

Gateway: Calcrete crusted heavy loam

Black Sheep: Sandy loam over poorly structured brown or dark clay

Church: Deep friable gradational clay loam

### Drink

3-6 years

### Bottling Date

4/3/26

### Vineyard Altitude

Cellar 94m, Gateway 92m, Black Sheep 140m, Church 80m

### Year Vines Planted

Cellar 1996, Gateway 1995, Black Sheep 1980-2009, Church 2013

### Varietal Clone

Cellar 1654, Gateway, Black Sheep Unknown, Church 2626

### Whole Berry Vs Bunch

65% Whole Berry, 0% Whole Bunch

### Harvest Date

Cellar 2/3/24, Gateway 8/3/24, Black Sheep 5/3/24, Church 8/3/24

### Harvest Baume

Cellar 14.3, Gateway 14.4, Black Sheep 14.2, Church 14.7

### Harvest Method

Selective Machine

### Skin Time

Cellar 11, Gateway 11, Black Sheep 13, Church 12

### Yeast Approach

Inoculated

### Ferment Details

Combination of Manual plunging / Pumpovers

### Fermenter Size / Mode

Combination of Open (65%) / Static (35%) Fermenters

### Maturation Approach

100% Oak Matured

### Time In Oak

18 months

### Oak Used

5% New French (Mercurey), 5% New American (APJ), 90% Neutral Oak  
45% Barriques, 25% Hogsheads, 30% Puncheons

### Wine Body

Full Bodied

### Style (Dry-Sweet)

Dry

### Fining

Nil

### Vegan Friendly

### Preservatives

Sulphites

### Filtration

Crossflow Filtration

### TA

6.3

### PH

3.59

### RS

<2.0 G/L

### Alcohol

14.8%

