



**HUGH
HAMILTON**

2024 THE VILLAIN

Technical Data Notes

Varietal

Cabernet Sauvignon

Colour

Vibrant Purple Crimson

Vineyards

Black Sheep Block, Cellar Block, Church Block

Region

McLaren Vale

Site Details

57% BSB, 37% Cellar Block, 6% Church

Soil Detail

Sandy Loom Over Poorly Structured Brown or Dark Clay / Black Cracking Clay / Deep friable gradational clay loam

Drink

2-6 years

Bottling Date

12th June 2026

Vineyard Altitude

BSB 140m / Cellar 94m / Church 80m

Year Vines Planted

1996

Varietal Clone

Unknown

Whole Berry Vs Bunch

75% Whole Berry, 25% Crushed

Harvest Date

BSB 12/3/24, 14/3/24

CELLAR 26/2/24

CHURCH 13/3/24

Harvest Baume

13.2-14.3

Harvest Method

Selective machine

Skin Time

BSB 10 Days, Cellar 15 Days, Church 11 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

20 months

Oak Used

6% 2nd Fill French Puncheon (Vicard),
94% Neutral Oak, 82% Barriques, 18%
Punchons

Wine Body

Medium Bodied

Style (Dry-Sweet)

Dry

Fining

Nil

Vegan Friendly

Preservatives

Sulphites

Filtration

Crossflow Filtration

TA

6.5

PH

3.54

RS

<1.0G/L

Alcohol

14.8%



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