HUGH HAMILTON

AROMA PAGODA 2026

Technical Data Notes

Varietal
44% Gewurztraminer, 20% Frontignac, 27% Fiano, 9% Rkatsiteli

Colour
Brilliant Pale Straw

Vineyards
M3 (Gewurztraminer), Digs (Frontignac), McMurtrie (Fiano), Schuller (Fiano), Cornucopia Farm (Rkatsiteli)

Region
44% Adelaide Hills, 56% McLaren Vale

Site Details
44% Adelaide Hills, 56% McLaren Vale

Soil Detail
M3: Shallow to moderately deep acidic soils on rock
Digs: Bleached sand over sandy clay loam
McMurtrie: Alluvial Clay
Schuller: Sandy loam
Cornucopia Farm: Sandy Loam Over Poorly Structured Brown or Dark Clay

Drink
Now through 1 year

Bottling Date
29/9/26

Vineyard Altitude
M3, Digs 110m, McMurtrie 80m, Schuller 210m, Cornucopia Farm 140

Year Vines Planted
1999 – Grafted to Fiano 2022

Varietal Clone
Fiano – VCR 3

Harvest Date
M3: 16/3/26
Digs: 27/2/26
McMurtrie: 12/3/26
Schuller: 18/3/26
Cornucopia Farm: 31/3/26

Harvest Method
Selective Machine

Skin Time
12 days

Yeast Approach
Inoculated

Ferment Details
12 - 21 days

Fermenter Size / Mode
Temperature controlled stainless tank

Maturation Approach
Maturation in tank, early bottled

Wine Body
Light Bodied

Style (Dry-Sweet)
Dry

Fining
PVPP

Vegan Friendly

Preservatives
Sulphites

Filtration
Crossflow Filtration

TA
6.0

PH
3.23

RS
<1g/L

Alcohol
12.8%

