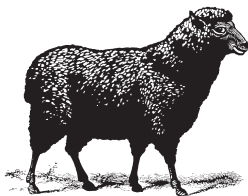


# HUGH HAMILTON THE RASCAL

**Hugh Hamilton is the 5th generation of a large wine dynasty and is regarded as the black sheep of the family.**

**His daughter and 6th generation of the family, Mary, continues the legacy, making us Australia's Oldest Wine Family.**

**The Black Sheep experience is extraordinary. Hugh is the master of a most reprobate range of varieties from the classics to the more eclectic. When it comes to tasting our wines, you can expect to enjoy the difference.**



[WWW.HUGHHAMILTONWINES.COM.AU](http://WWW.HUGHHAMILTONWINES.COM.AU)

## STORY

"Shiraz and McLaren Vale". A famous pairing. Are there others? The Royal Family and Corgis? Gin and Tonic? Bogart and Bacall? But why the connection? Pedigree and history: the variety has shown its suitability for so long to the region's maritime but warm climate, and old yet well-preserved soils, that it's hard to imagine one without the other. Shiraz in McLaren Vale grows well, always ripens, and with correct vineyard management, produces wines of great depth, flavour and structure.

## WINEMAKER'S NOTES

Hugh secured three of the very best vineyards in the Vale and dedicated himself, and those he trusted, to develop and work with these very particular parcels of land. The Rascal is a celebration of the three distinct styles that are achieved on these sites when the vines are tended carefully and the wine made with absolute respect for time and place.

## BOUQUET AND PALATE

Black fruited and brooding, dense and earthy. Black denim, licorice, molasses and black tea leaves. Right in the heart of the palate the black yields to deep red – Raspberries, cherries, and hibiscus. Spiced throughout with cinnamon quills and star anise. Cigar leaf richness. Emery texture supporting a solid palate. To let it really shine will take patience. Cellar well and be rewarded, or enjoy now in all it's jostling youth.

**McLAREN VALE**

# 2021

## VARIETAL

Shiraz

## COLOUR

Purplish red

## DRINK

Still fresh, the best is yet to flesh out, 4-12 years.

## FOOD MATCH

You'll need your barbecue nice and hot. Char Siu BBQ Pork, Balsamic-Soy Mushrooms.

## BOTTLING DATE

10th February 2022

**ANALYSIS:** TA: 6.5G/L | PH: 3.52 | ALC: 14.7% | RS: <2.0G/L

