

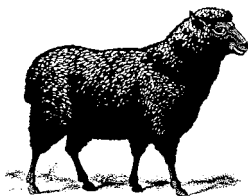
# HUGH HAMILTON

## THE MONGREL

**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

It all seems so simple, after all it used to sit on red chequered table cloths, a bottle in a basket, right next to the powdered parmesan in a shaker. Somewhere along the way though Sangio didn't so much reinvent as rediscover itself – immensely pleasurable, light on its feet but also assertive in its own particular way. Uniquely challenging to make well, this is a complex simple pleasure.

### WINEMAKER'S NOTES

Sangiovese is enigmatic to the point of being problematic. It will not be pushed in a direction that it doesn't want to go. I got a whole lot better at working with it when I realised that what I want matters very little to this grape. Sangiovese is unlike any other wine we make and while it has taken time to find a way to make it really express itself I think this years' Sangio is living its best life.

### BOUQUET AND PALATE

Rosehip, rosewood, and cherry wood – spice, bark, and aromatic oils. Apple skin and damp earth. The timber and the fruit of an orchard. Leather. Lockstep savoury and primary fruit characters. It grips in all the right places. Lush and lingering.

MCLAREN VALE - CHURCH VINEYARD

# 2021

### VARIETAL

Sangiovese

### COLOUR

Brilliant Cherry Red

### DRINK

Now through 2 years

### FOOD MATCH

A fresh fiasco of Sangiovese almost demands Italian – perhaps garlic butter pasta with a rose sauce?

### HARVEST DATE

18th March 2021

### BOTTLING DATE

18th September 2021

ANALYSIS: TA: 6.7 | PH: 3.51 | RS: <0.5G/L | ALC: 14.74% | VEGAN FRIENDLY

