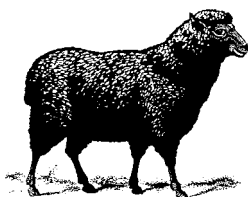


# HUGH HAMILTON

**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)

# AGENT PROVOCATEUR

## STORY

Intentional serendipity?

We definitely didn't blend by mistake but were certainly surprised how well it all worked. Five years in and we know what the Agent looks like – if not always what grapes will be needed to create it.

## WINEMAKER'S NOTES

Primary colours are blended to make an array of many other colours. When we lay out the parts of the Agent the strong character of each base wine is like a primary colour – there's something very special about the various shades of flavour that come to light when we blend these parts.

## BOUQUET AND PALATE

A cherry-berry bubblegum blast of fruit and spice. All bombast and strut, there is nothing covert about this provocateur. Raspberries, Killer Pythons, cinnamon and clove. Unmatched palate generosity – the perfume pinned down by fine texture. Finely poised acidity makes lips smack.

MCLAREN VALE, ADELAIDE HILLS

# 2022

## VARIETAL

66% Grenache, 18% Frontignac, 12% Touriga, 4% Gewurztraminer

## COLOUR

Vibrant purple

## DRINK

Now through 2 years

## FOOD MATCH

Tea Smoked Duck with plum sauce, or Mixed mushroom 5-spice steamed buns.

## HARVEST DATE

3rd March 2022, 11th April 2022

## BOTTLING DATE

24th August 2022



**ANALYSIS: TA: 3.53G/L | PH: 6.1 | ALC: 14.5% | RS: 2.5 G/L VEGAN FRIENDLY**