

HUGH HAMILTON

LOOSE LIPS II

NV

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.

STORY

Elusive and fiercely independent Black Sheep wines that will not be pinned down. The Dark Arts is a range of wines from varieties that are not meant to go together, but work! They refuse to be part of the status quo; they are wine as art. Made off the grid in an unconventional style that is all about varietals in quirky combos.

Shhhh, I know how this looks, but it isn't an accident and that's all I'm going to say on the matter. Sometimes strange things just work – like the wild combo of peanut butter, banana, and bacon that makes the Elvis Sandwich. Unexpected certainly but proven fit for a king.

WINEMAKER'S NOTES

Mary said to just go ahead and do something different. When she tasted the blend for the first time she said to just go ahead and bottle it. This blend is about enjoying great flavour wherever you find it and this blend is packed with it. Deeply bizarre and unusually delicious.

BOUQUET AND PALATE

Big sappy, gummy, glowing lift of raspberry and cherry-berry fruit. There's rhubarb, pen ink, fairy floss, and leather. The palate manages to be both awash with massive sweet fruit and yet tremendously dry – the result is nothing short of succulent, splashy, and crisp.

BLEND

30% Malbec, 30% Mataro, 25% Grenache, 15% Pinot Gris

COLOUR

Brilliant light Crimson

DRINK

Now through 3 years

FOOD MATCH

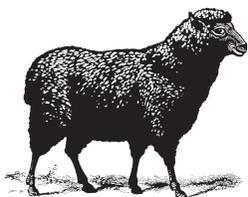
More an aperitif than a main course, sip solo or with hors d'oeuvres such as rocket crostini or maple-caramelised figs topped with smoky bacon.

HARVEST DATE

Across multiple years

BOTTLING DATE

22 January 2021



WWW.HUGHAMILTONWINES.COM.AU

MULTIPLE ADELAIDE VINEYARDS

ANALYSIS: TA: 6.0 G/L | PH: 3.64 | ALC: 14.5% | RS: <1.0 G/L