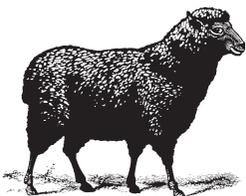
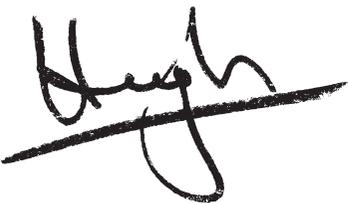


HUGH HAMILTON

Hugh Hamilton is the 5th generation of a large wine dynasty and is regarded as the black sheep of the family. So when it comes to tasting his wines, you can expect to enjoy the difference. The black sheep experience is extraordinary. Hugh is a master of a most reprobate range of varieties from the classics to the more eclectic.



1837 Pedro Ximenez

THE BLOODLINE SET

Hugh and Mary bring you their own unique trio of wines, a Grenache, a Shiraz and a Pedro Ximenez in honour of their forebear, Richard Hamilton.

Richard, a respectable tailor living on the high streets of Dover with his wife and 8 children, engaged in a second business under the cover of darkness – smuggling casks of Bordeaux wine across the English Channel. We can only speculate that his dark secret began to catch up with him and Richard decided a change of scenery was needed.

So he packed up his family and headed for the newly colonised South Australia. It was here that he started growing Grenache, Shiraz and Pedro Ximenez grapes for ‘the health of the family’. So started South Australia’s first wine dynasty that continues to this day.

WINEMAKER’S NOTES

Voluptuous, intense and sustained, the Pedro is a masterpiece made possible only by time and patience; so long in fact that the wine has long ago outlived the vineyard that made it. If given the chance it will outlive all of us as well.

Over many years the original base has been over-blended multiple times, with lengthy periods of rest between better known as the Solera system, building phenomenal depth of flavour and viscosity. The cumulative effect of many years of slow evaporation has concentrated and enhanced the character. A fitting respect for its rarity is achieved at the end of the bottle as you try to extract every last drop, knowing that there isn’t any more where this came from.

NV

BOUQUET & PALATE

Massive ‘rancio’ lift, nutty and caramel notes, and subtle ‘cold tea’ aromatics; all of which follow through to the voluptuous palate, rich, honeyed and layered. An incredible lingering finish, leaning more toward savoury than simply sweet.

COLOUR

Amber, trimmed with orange.

DRINK

Having aged a long time already this wine is ready now. If you wish to wait, this wine should age indefinitely. Once opened, consume with little haste.

FOOD MATCH

High cocoa, fine praline chocolate. If the wine alone satisfies your sweet tooth then cheese and toasted hazelnuts would also match beautifully

