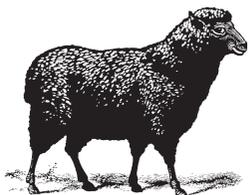


# HUGH HAMILTON

**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.**



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

# The TRICKSTER

## PINOT GRIGIO

Most winemakers (myself included) care little for fashion style – but wine style is critical! Is this a Pinot ‘gris’ style or Pinot ‘grigio’ style? The latter, dear reader, the latter. Why? Because we deliberately picked the fruit at the lower end of its acceptable range to retain the quintessential crisp, light, fine qualities of both the variety and the region. It’s crisper and drier than your average Gris. There’s a reason for that – it’s all about the food. Read on...

## WINEMAKER'S NOTES

Few varieties capture both lightness of touch and depth of flavour as well as Pinot Grigio. These are grapes that can express themselves feather-light and pale as crystal, or full bodied and steel tinged. We aim at the former, light, brilliant, and fresh. Ideal for days of perfect blue skies..

## BOUQUET & PALATE

Lifts with fleshy white pears, lychees, and gold kiwifruit. Impeccably fresh palate of limes, lemons, pears, and pizzazz. Fresh like a ream of A4 paper; Crisp as a starched pinafore. Prim and proper.

ADELAIDE HILLS

# 2021

## COLOUR

Brilliant pale straw

## DRINK

Now through 1 year. Savour the fresh bouquet while it’s in its youth

## FOOD MATCH

If it swims, has fins and scales, and goes glub glub you are onto a winner.

## HARVEST DATE

26th February 2021, 4th March 2021

## HARVEST METHOD

Machine harvested in the dead of a cold Hills night

## BOTTLING DATE

4th June 2021

ANALYSIS: TA: 6.9 G/L | PH: 3.26 | ALC: 12% | RESIDUAL SUGAR: <1.0 G/L

