

# HUGH HAMILTON

# THREE-CARD MONTE

# 2019

**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.

In a Three Card Monte, as hard as the mark tries to choose a winning card from three, the dealer always wins. We have turned this on its head by using only winning cards, so that the real trick is not which but how well all three go together. A neat trick where everyone is a winner.

## WINEMAKER'S NOTES

Australia has always excelled in creating red blends – merging classic European varieties in un-thought of ways to create unthinkable good new combinations. Cabernet and Shiraz are one such classic collision; Bordeaux meets the Rhone. It's only Australian to add a slab of Abruzzo too.

## BOUQUET AND PALATE

A brooding behemoth of dense plum fruit richness. Oak overarches fruits that are bitumen black. Violets, molasses, fig, fennel, and pomegranate. Amidst the olives there's the scent of dusty earth at the start of a downpour. A palate as dense as a slab of clay that finishes completely dry yet still full of fruit.

## BLEND

57% Shiraz 36% Cabernet  
7% Montepulciano

## COLOUR

Deep plummy purple

## DRINK

3-10 years

## FOOD MATCH

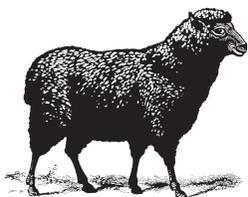
Smoky BBQ – ribs, brisket, shoulder, 'shrooms or aubergines.

## HARVEST DATE

6th March - 10th March 2019

## BOTTLING DATE

16th December 2020



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

CELLAR, CHURCH, BLACK SHEEP & WILLUNGA VINEYARDS

ANALYSIS: TA: 6.6 G/L | PH: 3.62 | ALC: 15.2% | RS: <2.0 G/L