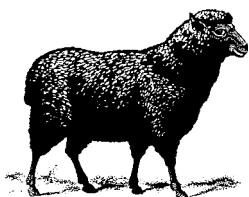


# HUGH HAMILTON

**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)

# ODDBALL THE GREAT

## STORY

Historical figures of significance and stature have sometimes had their names appended with the phrase 'the Great'. Examples include Peter the Great, Frederick the Great, Catherine the Great. It was this inspiration that caused us to call the very best barrels of our Oddball Saperavi, a grape variety and wine of significance and stature, "Oddball the Great". This is a commanding wine of depth and power that is available only in miniscule quantities in great years. Oddball the Great will be great drinking well into the future.

## WINEMAKER'S NOTES

The world's oldest winemaking grape, Saperavi, contains all of the majesty and power you would expect for it to have survived for so many millennia. Intensely coloured, even the word Saperavi means 'dye' in its Eastern European homeland. The moonless-midnight tint is just the first hint of the amazing depth of flavour this wine carries – truly something Great!

## BOUQUET AND PALATE

So plush it smells like velvet looks. Dense plumes of dark fruit engulf as they unfold. Leather, pennies, blood and tar. Pomegranate molasses, earthy beets, split timber, piecrust, char, and burnt sugar. There's a savoury finish to the sweet fruit palate – the texture salivating. Coffee grounds, black olives, and wet earth.

**CHURCH VINEYARD**

# 2017

## VARIETAL

Saperavi

## COLOUR

Purple Black

## DRINK

Leave it longer than you think you should, maybe longer than you think you can - 5-15 years

## FOOD MATCH

This is not a wine built for fish or fine white sauces, lift your game with game, foraged mushrooms and butter; lots of butter.

## HARVEST DATE

31st March 2017

## BOTTLING DATE

22nd September 2018

**ANALYSIS: TA: 6.13 G/L | PH: 3.7 | ALC: 15.8% | RS: <2.0 G/L**

