

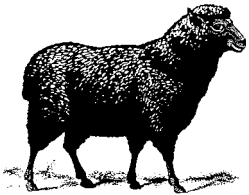
# HUGH HAMILTON

## THE SCALLYWAG

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

### STORY

Chardonnay is the classic 'winemakers grape'; effortlessly able to work with whatever style is in mind and still shine. Changes to fashion never phase this variety; whatever the season it is always ready to impress.

### WINEMAKER'S NOTES

The amazing array of soils and topographies in McLaren Vale make an amazing range of styles and wines possible here. This Scallywag is sourced from the roof of the Vale, just a stone's throw from the Adelaide Hills, and yet retains all the best parts of its regional identity.

### BOUQUET AND PALATE

Striking and subtle and satisfying, the Scally sidles up and says 'enjoy'. All white peaches, creamy/toasty oak, both bay and lemon leaves, and also a titch of vanilla and sage leaf. A swaggerous Scallywag that knows it's good and doesn't mind telling you all about it.

### VARIETAL

Chardonnay

MCLAREN FLAT

# 2022

### COLOUR

Brilliant Straw

### DRINK

Now through two years for reliable pleasure.

### FOOD MATCH

Baked Rainbow Trout with Lemongrass, steamed Pak Choi and coconut rice.

### HARVEST DATE

7th March 2022

### BOTTLING DATE

17th January 2023

### MATURATION APPROACH

9 months on lees

### TIME IN OAK

9 months

### OAK USED

20% new French oak, 80% old neutral oak

### APPELLATION

McLaren Vale

**ANALYSIS: TA:** 6.5 g/l | **PH:** 3.41 | **ALC:** 12.5% | **RS:** <1.0 g/l **VEGAN FRIENDLY**

