

# HUGH HAMILTON

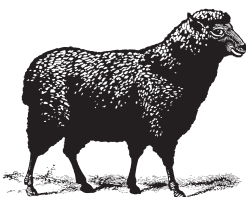
# GA-LOR-IA!

# 2023

**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

A frizzante requires just a slight effervescence to lift the fruit and add punch to the palate. Deceptively simple and light, this style can also carry delicious depth and complexity. Utter pleasure, GA-LOR-IA! is sure to cause smiles and lip-smacking satisfaction in generous pours.

## WINEMAKER'S NOTES

It wasn't too long after pressing that I knew which wines must go together to make this blend, but it would be another six months and many trials later to realise I was missing the key ingredient – bubbles! A light splash of gas to pep up the palate gives this wine an essential rush of playfulness, celebrating all three base wines in a fruit filled frizzante smack of fun.

## BOUQUET AND PALATE

Strawberry bubble-gum with a simmering blue fruited background. A shadow of spice understudies the fruit; adding depth to the main game. Palate is a fresh scented berry fruit blast. A straight-splash of fun bubbles gloriously release and then leave the palate ready for the next red fruited depth-charge. Brighter than a straight-A student yet still simple enough just to enjoy the ever effusive, effervescent joy that is GA-LOR-IA!

100% MCLAREN VALE

## BLEND

50% Sangiovese, 50% Grenache

## COLOUR

Violet tinged crimson

## DRINK

Now through 2 years

## FOOD MATCH

Built to build appetite, mix GA-LOR-IA! with all types of aperitif, or simply match with a picnic rug and good company!

## BOTTLING DATE

24th November 2023

## VEGAN FRIENDLY

ANALYSIS: TA: 6.3 G/L | PH: 3.28 | ALC: 12.8% | RS: <2.6 G/L

