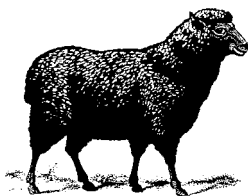


HUGH HAMILTON

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.HUGHAMILTONWINES.COM.AU

ADELAIDE HILLS

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

White pear to peach and a breeze of gum florals. Fresh linen. Lemon curd palate deliciously pink lady laden. Elastic band tang – stretch and snap. Crunchy, complete and satisfying. Fleet footed and all verve. Clarity and class.

2023

COLOUR

Very 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

23rd March 2023

HARVEST METHOD

Machine harvested in the dead of a cold Hills night.

BOTTLING DATE

26th July 2023



ANALYSIS: TA: 6.3 g/L | PH: 3.37 | ALC: 12.2% | RS: <1.0 g/L | VEGAN FRIENDLY