

HUGH HAMILTON

LOOSE LIPS IV

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.

Shhhh, I know how this looks but it isn't an accident. Mary and I have a knack of getting excited about creating new things; sometimes we need to be very quiet about a project until it gets too late for it to be shut down by more level heads.

WINEMAKER'S NOTES

Sometimes strange things just work – like the wild combo of peanut butter, banana, and bacon that makes the Elvis Sandwich. Unexpected certainly but proven fit for a king. This blend is about enjoying great flavour wherever you find it. Deeply bizarre and unusually delicious.

BOUQUET AND PALATE

A fully feral, lip-sticked, lip smacking, truck-stop ballerina. Big, gummy, glowing lift of raspberry and cherry-berry fruit. Layers of hard-to-place flavours please nonetheless. Peach stones, torn strawberries, smooched raspberries. Licks of tar underlie streets of sweet fruit. A blunderbuss of delicious nonsense.

NV

BLEND

63% Malbec, 20% Grenache, 6% Pinot Gris, 4% Frontignac, 3% Gewurztraminer, 3% Viognier

COLOUR

Brilliant purple shot with black

DRINK

Now through 3 years

FOOD MATCH

More an aperitif than a main course, sip solo or with hors d'oeuvres such as rocket crostini or maple-caramelised figs topped with smoky bacon.

HARVEST DATE

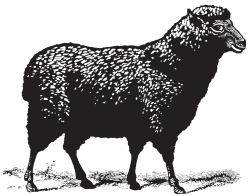
Across multiple years

BOTTLING DATE

17th November 2022

VEGAN FRIENDLY

ANALYSIS: TA: 6.1G/L | PH: 3.54 | ALC: 14.5% | RS: <2.0 G/L



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MULTIPLE ADELAIDE VINEYARDS