

HUGH HAMILTON

THE RUFFIAN

NV

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

The Muscat grape has a unique flavour that once tried is never forgotten. It is probably the only grape that produces wine with the same aroma as the grape itself. Sweet Muscats have the flavours of raisins and oranges.

WINEMAKER'S NOTES

This wine is made from 100% Brown Muscat which a small berry variety for a Muscat. The grapes are harvested at peak ripeness and fortified to give an aromatic spirit lift. The wine then spends up to eight years quietly sleeping in small and old oak casks awaiting the wake-up call for bottling. This time in oak allows the wine to reduce to a viscous liqueur due to the evaporation which occurs in barrels, it is also during this process that the wine deepens in colour from a light white wine at the start to a rich bright walnut colour over the years.

BOUQUET AND PALATE

'The Ruffian' is fragrantly spiced with youthful floral and rose petals and has aromas of ripe raisins, with an earthy spirit lift. The most apt description of the palate would be 'nectar'. It has a rich raisin character, high viscosity, smooth texture and great lingering length which is balanced with clean acidity and aromatic spirit. The after taste is soft, lifted and long lasting. So luscious it should be declared illegal.

VARIETAL

Brown Muscat

COLOUR

Bright polished walnut

DRINK

Whenever you're ready

FOOD MATCH

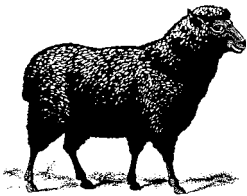
The luscious feeling in the mouth of this rich delicacy begs for crème caramel or a cracking crème brûlée....and an arm chair. Alternatively enjoy it as the Yin to the Yang of vintage Cheddar, a pungent wash rind and biting blue.

HARVEST DATE

Variable

BOTTLING DATE

18th February 2016



WWW.HUGHAMILTONWINES.COM.AU

VARIOUS VINEYARDS

VEGAN FRIENDLY

ANALYSIS: ALC: 17.5%