

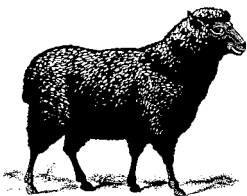
HUGH HAMILTON

THREE-CARD MONTE

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

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.

In a Three Card Monte, as hard as the mark tries to choose a winning card from three, the dealer always wins. We have turned this on its head by using only winning cards, so that the real trick is not which but how well all three go together. A neat trick where everyone is a winner.

WINEMAKER'S NOTES

Australia has always excelled in creating red blends – merging classic European varieties in un-thought of ways to create unthinkably good new combinations. This, not so classic, collision combines fruits of Abruzzo, Portugal, and Bordeaux in a complete Contiki style tour of 'Euro' flavour, Aussie style.

BOUQUET AND PALATE

Pomegranate grenadine and cinnamon quill. Double floral combo – rose and violet. Smouldering bitumen background. A confectionary/savoury see-saw where rhubarb rubs up close against almond and apple blossom. A fulcrum of black fruit. Sorry-not-sorry tannins, ever palate present, lengthy, elegant, and pleasant.

CELLAR, CHURCH, BLACK SHEEP & KERSBROOK VINEYARDS

2022

BLEND

55% Montepulciano, 37% Cabernet Sauvignon, 8% Touriga

COLOUR

Deep plummy purple

DRINK

3-10 years

FOOD MATCH

Smoky BBQ – ribs, brisket, shoulder, 'shrooms or aubergines.

HARVEST DATE

Montepulciano 13th April 2022,
Touriga 11th April 2022, Cabernet
15th March 2022, 25th March 2022

BOTTLING DATE

6th December 2023

VEGAN FRIENDLY

ANALYSIS: TA: 6.2 G/L | PH: 3.58 | ALC: 14.5% | RS: <2.0 G/L

