

HUGH HAMILTON

AROMA PAGODA

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.

STORY

Evocative and elegant, a Pagoda is a multi-tiered tower, often with a high degree of ornamentation. Our Aroma Pagoda is much the same – layers of exotic aromatics, structured yet elegant, a temple to flavour.

WINEMAKER'S NOTES

This brief is the best I get – go out and find flavour, then blend as much of it as possible into a single wine that can showcase the strengths of all sources. It's every bit as fun to make as it is to drink.

BOUQUET AND PALATE

Lemon curd and herbs corralled by camomile and honey. Peach fuzz, pear, almond, and apricot. A titch of eucalyptus scents fresh-linen; hanging to dry under blue skies. Thyme. Passionfruit palate cracks seeds between the teeth. Teasingly textured – present but pleasant.

BLEND

45% Grillo
35% Riesling
20% Frontignac

COLOUR

Pale Straw

DRINK

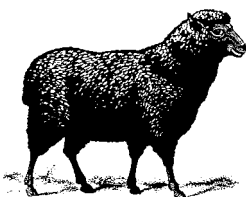
Now through one year

FOOD MATCH

It's difficult to get better than a Chicken Pho – layers of flavours on layers of flavours.

BOTTLING DATE

4th October 2023



WWW.HUGHAMILTONWINES.COM.AU

ADELAIDE HILLS

VEGAN FRIENDLY

ANALYSIS: TA: 6.7G/L | PH: 3.3 | ALC: 12.5% | RS: 1.5G/L