

# HUGH HAMILTON

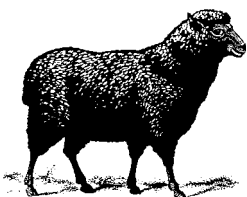
# AGENT PROVOCATEUR

# 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

Intentional serendipity?

We definitely didn't blend by mistake but were certainly surprised how well it all worked. Five years in and we know what the Agent looks like – if not always what grapes will be needed to create it.

## WINEMAKER'S NOTES

Primary colours are blended to make an array of many other colours. When we lay out the parts of the Agent the strong character of each base wine is like a primary colour – there's something very special about the various shades of flavour that come to light when we blend these parts.

## BOUQUET AND PALATE

An overt provocateur smoulders out of the glass – great wafts of steamy raspberry and blackberry. A fog of florals, bay, and pomegranate. Hickory barbecue, clove, and bathsalt bubblegum. For all the glass-side plume the palate is feather-light. Bright, beautiful, and ever-elegant.

## VARIETAL

55% Grenache, 21% Frontignac, 18% Malbec, 6% Viognier

## COLOUR

Vibrant purple

## DRINK

Now through 2 years

## FOOD MATCH

Tea Smoked Duck with plum sauce, or Mixed mushroom 5-spice steamed buns.



[WWW.HUGHHAMILTONWINES.COM.AU](http://WWW.HUGHHAMILTONWINES.COM.AU)

MCLAREN VALE, ADELAIDE HILLS

ANALYSIS: TA: 6.1G/L | PH: 3.5 | ALC: 14.5% | RS: 2.5 G/L VEGAN FRIENDLY