HUGH HAMILTON

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.HUGHHAMILTONWINES.COM.AU

ODDBALL THE GREAT

STORY

Historical figures of significance and stature have sometimes had their names appended with the phrase "the Great'. Examples include Peter the Great, Frederick the Great, Catherine the Great. It was this inspiration that caused us to call the very best barrels of our Oddball Saperavi, a grape variety and wine of significance and stature, "Oddball the Great". This is a commanding wine of depth and power that is available only in miniscule quantities in great years. Oddball the Great will be great drinking well into the future.

WINEMAKER'S NOTES

There's a bravery in embracing big and this is a wine where everything towers tall. The darkest fraction of a wine leaves the winepress last – loaded with enormous amounts of all of the characters that make a wine great – and we took only of this fraction and aged it in 100% new oak barrels. A lesser wine would be flooded by that much barrel; only the great can take it.

BOUQUET AND PALATE

Lively fruit belies the time that has fined the bouquet bringing depth and flavour – but not at the cost of primary fruit. Rose petal red-leather. Cocoa powder and dates. Pomegranate molasses, coffee grounds, and earthy beets. Enormous palate; textured, nuanced, and resolved. Tannins remain rustic but time has softened their bite.

2018

VARIETAL

Saperavi

COLOUR

Purple Black

DRINK

Leave it longer than you think you should, maybe longer than you think you can - 6-15 years

FOOD MATCH

This is not a wine built for fish or fine white sauces, lift your game with game, foraged mushrooms and butter; lots of butter.

HARVEST DATE

10th March 2018

BOTTLING DATE

28th November 2019



CHURCH VINEYARD ANALYSIS: TA: 6.8 G/L | PH: 3.58 | ALC: 15.0% | RS: <1.0 G/L