HUGH Hamilton The

THE FLOOZIE

2024

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

When the Hamilton family first produced wines in 1837 life was simple and rosé happened by default, as nature sometimes delivered a big red, and in other seasons a light red – almost a rosé. They took what nature offered them and enjoyed it!

WINEMAKER'S NOTES

The Sangio from Church can tend toward exuberance in both flavour and colour – making it easy to accidentally create a table wine where a rose was the intention. We temper this tendency with a healthy dose of fruit from Digs Vineyard – a higher and cooler site yielding more delicate flavours; making the tremendous balance in this wine possible.

BOUQUET AND PALATE

Pink ladies and cherry stones. Shifting shades of fennel; wild notes among blueberries, linen, lemongrass, and musk. Early season strawberries, field-fresh, fill the palate. Lush but still taut. Finishing with a lick of acid zest, lively and spry. VARIETAL Sangiovese Grenache

COLOUR Pale salmon pink

DRINK Now through 1 year

FOOD MATCH

Delicate flavours match this delicate wine – perhaps a pear, parmesan and walnut salad?

HARVEST DATE

21st February 2024, 10th March 2024

BOTTLING DATE 15th August 2024





WWW.HUGHHAMILTONWINES.COM.AU

McLAREN VALE

ANALYSIS: TA: 6.6 G/L | PH: 3.22 | RS: <3.0 G/L | ALC: 12.4% | VEGAN FRIENDLY