

HUGH HAMILTON AROMA PAGODA

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

An elegant feminine waft of spilt perfume; rose petals, pistils, and hips – encased in a titch of flint. A hum of gum-drop and full florals. Flesh of peach and pear. An incense like line of fine thyme. A tipsy ballerina in a sweet shop.

2024

BLEND

45% Fiano
25% Frontignac
21% Gewurztraminer
9% Vermentino

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.

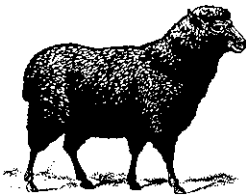
BOTTLING DATE

6th August 2024



VEGAN FRIENDLY

ANALYSIS: TA: 6.7G/L | PH: 3.21 | ALC: 12.5% | RS: <2.G/L



WWW.HUGHAMILTONWINES.COM.AU

ADELAIDE HILLS