

HUGH HAMILTON

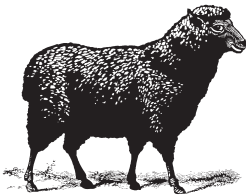
GA-LOR-IA!

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.



WWW.HUGHAMILTONWINES.COM.AU

STORY

A frizzante requires just a slight effervescence to lift the fruit and add punch to the palate. Deceptively simple and light, this style can also carry delicious depth and complexity. Utter pleasure, GA-LOR-IA! is sure to cause smiles and lip-smacking satisfaction in generous pours.

WINEMAKER'S NOTES

It wasn't too long after pressing that I knew which wines must go together to make this blend, but it would be another six months and many trials later to realise I was missing the key ingredient – bubbles! A light splash of gas to pep up the palate gives this wine an essential rush of playfulness, celebrating all three base wines in a fruit filled frizzante smack of fun.

BOUQUET AND PALATE

Sweet bands of strawberry and raspberry lash delicious. A brimful rush of bubbles, and an entertainment of red fruit. Stuns as it stampedes to please. A cherry bomb with a blackcurrant undercurrent. Talc textured, full, and fresh. Brighter than a straight-A student yet still simple enough just to enjoy. Ever effusive, effervescent joy, this is Ga-lor-ia!

100% MCLAREN VALE

BLEND

50% Sangiovese, 50% Grenache

COLOUR

Violet tinged crimson

DRINK

Now through 2 years

FOOD MATCH

Built to build appetite, mix GA-LOR-IA! with all types of aperitif, or simply match with a picnic rug and good company!

BOTTLING DATE

2nd October 2024

VEGAN FRIENDLY

ANALYSIS: TA: 6.08 G/L | PH: 3.29 | ALC: 12.8% | RS: 8 G/L

