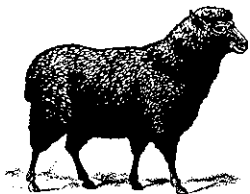


HUGH HAMILTON

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.HUGHAMILTONWINES.COM.AU

The TRICKSTER

PINOT GRIS

Pinot Grigio is often derided by winemakers for its simplicity but behind that sunny smile lies an array of many splendored complexities. When we embrace this depth and flavour the name shifts subtly from Pinot Grigio to Pinot Gris – The grape variety remains the same but the designation of Pinot Gris gives us more latitude to play with technique; slightly later harvest, solids ferment, and barrel ferment chief among these. All three of these are on display in our tricked-up Trickster. As enjoyable as always but now packed with even more entertainment.

WINEMAKER'S NOTES

The primary block that made this wine sits on a steep slope. The fruit at the base is still clean and 'just-ripe' as the top of the hill is colouring up and thinking about being 'too-ripe'. This split is this blocks strength. Great acidity but with flavour – perfect Pinot Gris.

BOUQUET & PALATE

Lychee sweat, lemon-grass, ginger, and bay. Pear, and rockmelon around a heart of pink ladies. Chaff-sweet. Succulent and textured too. Censer smoke fruit and florals all linger. The palate packs up all the aromatics and travels, meandering.

ADELAIDE HILLS

2024

COLOUR

Brilliant pale straw, steel-grey cast

DRINK

Now through 1 year. Savour the fresh bouquet while it's in its youth.

FOOD MATCH

If it swims, has fins and scales, and goes glub glub you are onto a winner.

HARVEST DATE

26th March 2024, 22nd March 2024

HARVEST METHOD

Machine harvested in the dead of a cold Hills night.

BOTTLING DATE

2nd July 2024

ANALYSIS: TA: 7.0 g/L | PH: 3.27 | ALC: 12% | RS: <2.0 g/L | VEGAN FRIENDLY

