# HUGH **HAMILTON**

THE RASCAL

**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**

"Shiraz and McLaren Vale". A famous pairing. Are there others? The Royal Family and Corgis? Gin and Tonic? Bogart and Bacall? But why the connection? Pedigree and history: the variety has shown its suitability for so long to the region's maritime but warm climate, and old yet well-preserved soils, that it's hard to imagine one without the other. Shiraz in McLaren Vale grows well, always ripens, and with correct vineyard management, produces wines of great depth, flavour and structure.

## **WINEMAKER'S NOTES**

Hugh secured three of the very best vineyards in the Vale and dedicated himself, and those he trusted, to develop and work with these very particular parcels of land. The Rascal is a celebration of the three distinct styles that are achieved on these sites when the vines are tended carefully and the wine made with absolute respect for time and place.

## **BOUQUET AND PALATE**

A flurry of fresh strawberry leads a market cart of sweet fruit; red, black, and blue. Plum, pomegranate molasses, and black strap liquorice. The ripe fruit and rose florals backed by bands of cherry wood and polished mahogany. An intense palate follows the map laid out in the aromatics and adds a fine texture throughout.

## **VARIETAL**

Shiraz

### **COLOUR**

Deep purple

## **DRINK**

Still fresh, the best is yet to flesh out, 3-6 years.

## **FOOD MATCH**

You'll need your barbecue nice and hot. Char Siu BBQ Pork, Balsamic-Soy Mushrooms.

## **BOTTLING DATE**

9th December 2023





WWW.HUGHHAMILTONWINES.COM.AU

**McLAREN VALE** 

ANALYSIS: TA: 6.3G/L | PH: 3.53 | ALC: 14.8% | RS: <2.0G/L