

HUGH HAMILTON THE MOOCHER

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



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STORY

Lazing around on the vine it's almost always the last to harvest; no variety mooches more than our Mataro. Luckily this loafer is no slouch in flavour and so always worth the wait.

WINEMAKER'S NOTES

The rows of the Church vineyard are hemmed in by a creek at one end and an enormous old gum at the other. Many years this can mean one end is dipping its toes in the water while the other is getting fairly thirsty. I think the range of flavours we see rolling about this wine is, at least in part, due to this variation along each row. Rich fruit but still crisp and with tremendous structure.

BOUQUET AND PALATE

Very well dressed for a moocher, and charming too. Red fruit cut crisp and interlaced with coffee grounds, plums, charcuterie, cinnamon quill, vanilla, and black patent leather. Allsorts. Gum sap and black cherry. Lolls along the palate, lingering.

MCLAREN VALE

2022

VARIETAL

Mourvèdre

COLOUR

Vibrant crimson/purple

DRINK

1-4 years

FOOD MATCH

Pan fried maple and apple pork chops, or a roast beetroot and butternut pumpkin salad with tahini.

HARVEST DATE

22nd March 2022

BOTTLING DATE

25th July 2023

ANALYSIS: TA: 6.1 G/L | PH: 3.53 | ALC: 14.8% | RS: 2G/L **VEGAN FRIENDLY**

