

HUGH HAMILTON

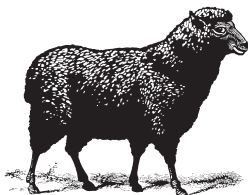
THE SCALLYWAG

2023

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.HUGHHAMILTONWINES.COM.AU

STORY

Chardonnay is the classic 'winemakers grape'; effortlessly able to work with whatever style is in mind and still shine. Changes to fashion never phase this variety; whatever the season it is always ready to impress.

WINEMAKER'S NOTES

The amazing array of soils and topographies in McLaren Vale make an amazing range of styles and wines possible here. This Scallywag is sourced from the higher, cooler end of the McLaren Vale; all of the fruit generosity typical of the region, but executed with elegance.

BOUQUET AND PALATE

An outline of fine French oak, filled within in shades of peach stone, white pear, guava, and a titch of kiwi. A tarragon scented breeze wafts over all, joined by sage leaf and a vanilla lift that carries throughout the palate. The combination of texture and weight lending just the right kind of satisfying Scallywag swagger.

VARIETAL

Chardonnay

MCLAREN VALE

COLOUR

Brilliant Straw

DRINK

Now through two years for reliable pleasure.

FOOD MATCH

Peach glazed pork and garden fresh greens, or gnocchi with asparagus and pesto.

HARVEST DATE

20th February 2023

BOTTLING DATE

6th December 2023

MATURATION APPROACH

8 months on lees

TIME IN OAK

8 months

OAK USED

20% new French oak, 80% old neutral oak

APPELLATION

McLaren Vale

ANALYSIS: TA: 7.3 g/l | PH: 3.21 | ALC: 12.5% | RS: <1.0 g/l **VEGAN FRIENDLY**

