

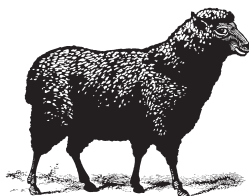
HUGH HAMILTON

THE DISRUPTER 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.



STORY

Starting South Australia's wine industry is disruptive. Pushing little sticks of Grenache into ground surrounded by gums and hoping they take and make wine is pretty disruptive too. This though is the Hamilton legacy, and this is a wine that celebrates every sweet disruption of the everyday.

WINEMAKER'S NOTES

In the heart of suburban Adelaide remains one last patch of Grenache vines of what was once the vast Hamilton Ewell Vineyard. From these we carefully took cuttings, just as has been done for thousands of years, and stuck them into the ground at our McLaren Vale home, continuing a generations old legacy; and they love it here.

BOUQUET & PALATE

Cherry berry to the pip. Meaty red fruit. Rare. Pulses of red fruit. Blueberry skinned. Blackberry shrouded round toffee apple, talc, rosehip, and rhubarb. Supple tannin leather suite, raspberry sweet, and all of it fleet on its feet.

COLOUR

Purple shot cherry red

DRINK

Now through 2 years

FOOD MATCH

Pork and strawberry salad with crumbled goats cheese, or a strawberry spinach salad with caramelised hazelnuts.

HARVEST DATE

13th March 2024, 15th March 2024

BOTTLING DATE

16th December 2024



WWW.HUGHHAMILTONWINES.COM.AU

McLAREN VALE

ANALYSIS: TA: 6.1 g/L | PH: 3.43 | ALC: 14.6% | RS: <1.0 g/L | VEGAN FRIENDLY