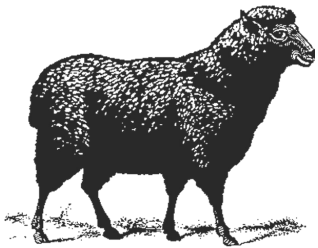


# HUGH HAMILTON THE MONGREL

**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

It all seems so simple, after all it used to sit on red chequered table cloths, a bottle in a basket, right next to the powdered parmesan in a shaker. Somewhere along the way though Sangio didn't so much reinvent as rediscover itself – immensely pleasurable, light on its feet but also assertive in its own particular way. Uniquely challenging to make well, this is a complex simple pleasure.

## WINEMAKER'S NOTES

Sangiovese is enigmatic to the point of being problematic. It will not be pushed in a direction that it doesn't want to go. I got a whole lot better at working with it when I realised that what I want matters very little to this grape. Sangiovese is unlike any other wine we make and while it has taken time to find a way to make it really express itself, I think now our Sangio is living its best life.

## BOUQUET AND PALATE

An aromatic arabesque of rose. Rhubarb and ivy leaves entwine. Cherry, bay leaf, and bacon make way for pomegranate, leather, cinnamon quill, and fennel. Pink lady apple-skin textured it gets under your gums; supple and lovely. Crab-apple sweet. Equal parts firm and forgiving.

# 2024

## VARIETAL

Sangiovese

## COLOUR

Purple shot cherry red

## DRINK

Now through 2 years

## FOOD MATCH

A fresh fiasco of Sangiovese almost demands Italian – like a garlic butter pasta with a rose sauce - but you could also consider getting cross-cultural with Spicy Hoisin Chicken.



[WWW.HUGHAMILTONWINES.COM.AU](http://WWW.HUGHAMILTONWINES.COM.AU)

80% CHURCH BLOCK, 20% DIGS VINEYARD

ANALYSIS: ALC: 13.8% | TA: 7.1 | PH: 3.38 | RS: <1.0g/L | VEGAN FRIENDLY