

# HUGH HAMILTON

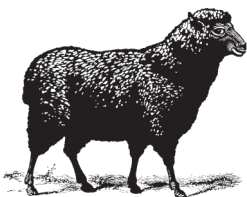
## AROMA PAGODA

# 2025

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

Evocative and elegant, a Pagoda is a multi-tiered tower, often with a high degree of ornamentation. Our Aroma Pagoda is much the same – layers of exotic aromatics, structured yet elegant, a temple to flavour.

### WINEMAKER'S NOTES

This brief is the best I get – go out and find flavour, then blend as much of it as possible into a single wine that can showcase the strengths of all sources. It's every bit as fun to make as it is to drink.

### BOUQUET AND PALATE

A bouquet cohort of fruit and flowers that ripen and bloom before your very nose. Jonquil sweat, peach fuzz, lemon grass, and orange blossom. A clean line of mandarin and linen. On the palate a maze of flavours tease, succulent, lip-smacking, and intense. A tipsy ballerina lost in a florist.

### VARIETAL

54% Gewurztraminer,  
27% Frontignac,  
19% Fiano

### COLOUR

Brilliant Pale Straw

### DRINK

Now through 1 year

### FOOD MATCH

It's difficult to get better than a Chicken Pho – layers of flavours on layers of flavours.

### HARVEST DATE

M3: 10/2/25  
Digs: 10/2/25  
McMurtrie: 7/2/25  
Schuller: 18/2/25

### BOTTLING DATE

17/9/25

