

HUGH HAMILTON

AGENT PROVOCATEUR

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

Intentional serendipity? We definitely didn't blend by mistake but were certainly surprised how well it all worked. Nine years in and we know what the Agent looks like – if not always what grapes will be needed to create it.

WINEMAKER'S NOTES

Primary colours are blended to make an array of many other colours. When we lay out the parts of the Agent the strong character of each base wine is like a primary colour – there's something very special about the various shades of flavour that come to light when we blend these parts.

BOUQUET AND PALATE

Rosewater, pomegranate jelly babies, grenadine and hyssop. Fresh blackberry, blueberry, and blackcurrant luxuriate. These intense scents bathed in sandalwood incense smoke. An elegant aniseed note poses against a backdrop of vanilla pod, tar, and hibiscus. The compote palate lingers; limber, lithe, and alive. Light despite the profusion of perfume.

VARIETAL

60% Grenache,
23% Fiano,
17% Frontignac

COLOUR

Purple lipped crimson

DRINK

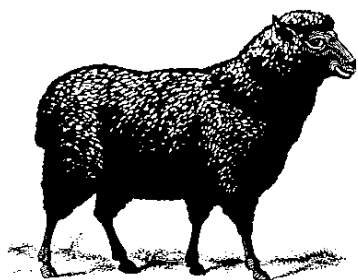
Now through two years

FOOD MATCH

Tea Smoked Duck with plum sauce, or
Mixed mushroom 5-spice steamed
buns.

BOTTLING DATE

18/11/25



WWW.HUGHAMILTONWINES.COM.AU

McLaren Vale - Church, Corletto, Oakley, Digs

Analysis: TA: 6.6 g/l | PH: 3.35 | ALC: 14.0% | RS: <1.0g/l