

HUGH HAMILTON

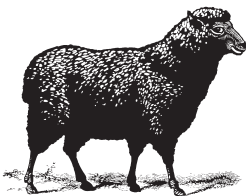
JEKYLL & HYDE

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.



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STORY

This is a wine that is both complex and paradoxical. Dark plus light equals even darker. In this case our red Shiraz when co-fermented with the white variety Viognier creates something quite different to either – darker, richer, and more intense – this transfiguration transcends expectation. A bi-polar wine which will hold your interest with a harmonious coalescence of flavours. The question now is which variety is Dr Jekyll and which Mr Hyde?

WINEMAKER'S NOTES

There aren't many occasions where adding a lighter colour leads to one which is darker, however the Jekyll is just that kind of paradox. By co-fermenting the two varieties the Viognier skins help form more stable complexes, and thereby a darker colour. There are other changes too that modulate and intensify flavour; all part of the strange case that is Jekyll and Hyde.

BOUQUET AND PALATE

Massively fruit perfumed; red, black, and blue. An incense of cinnamon gum and plum, charcuterie, iodine and almond. Blood violets in a butchershop full of blackcurrants. Fragrant whorls of red fruit, cranberry, black pepper, bubblegum, rosehips, and slate. Alive and lithe. Leather slap, cherry smack. A whip crack whack of smart fruit.

100% MCLAREN VALE

BLEND

97% Shiraz, 3% Viognier

COLOUR

Brilliant purple/blue

DRINK

2-8 years

FOOD MATCH

Spiced slow roast lamb, mushroom beet risotto as a side or a mains.

BOTTLING DATE

3/12/25

VEGAN FRIENDLY

ANALYSIS: TA: 5.9 G/L | PH: 3.63 | ALC: 14.25% | RS: <1.0 G/L

