

# HUGH HAMILTON

# GA-LOR-IA!

# 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

A frizzante requires just a slight effervescence to lift the fruit and add punch to the palate. Deceptively simple and light, this style can also carry delicious depth and complexity. Utter pleasure, Ga-lor-ia! is sure to cause smiles and lip-smacking satisfaction in generous pours.

## WINEMAKER'S NOTES

It wasn't too long after pressing that I knew which wines must go together to make this blend, but it would be another six months and many trials later to realise I was missing the key ingredient – bubbles! A light splash of gas to pep up the palate gives this wine an essential rush of playfulness, celebrating both base wines in a fruit filled frizzante smack of fun.

## BOUQUET AND PALATE

Pink ladies mingle on a savoury stage. Cherry pit, raspberry seeds, and strawberry lip gloss. The palate presents a spectacular centre of fruit around which washes an elegant effervescence. Talc textured, full, and fresh. Brighter than a straight-A student and ready to enjoy. An ever-effusive joy, this is Ga-lor-ia!

## BLEND

57% Sangiovese, 43% Grenache

## COLOUR

Brilliant strawberry/crimson

## DRINK

Now through 2 years

## FOOD MATCH

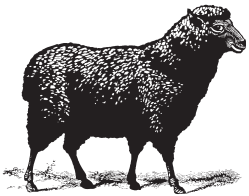
Built to build appetite, mix Ga-lor-ia! with all types of aperitif, or simply match with a picnic rug and good company!

## BOTTLING DATE

9/12/25

## VEGAN FRIENDLY

**ANALYSIS:** TA: 6.08 G/L | PH: 3.29 | ALC: 12.8% | RS: 8 G/L



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

100% MCLAREN VALE