

# HUGH HAMILTON

# THE RASCAL

# 2016

**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

“Shiraz and McLaren Vale”. A famous pairing. Are there others? The Royal Family and Corgis? Gin and Tonic? Bogart and Bacall? But why the connection? Pedigree and history: the variety has shown its suitability for so long to the region's maritime but warm climate, and old yet well-preserved soils, that it's hard to imagine one without the other. Shiraz in McLaren Vale grows well, always ripens, and with correct vineyard management, produces wines of great depth, flavour and structure.

## WINEMAKER'S NOTES

While we love and respect the notion of single-vineyard wines, 'The Rascal' benefits from being a blend of several sites. It is sourced from the black clay adjacent our cellar door, the sands of Blewitt Springs, and the red stony soil of our Church Vineyard on McMurtrie Road.

## BOUQUET AND PALATE

Blueberry and black tea backed by blackcurrant, cherry wood, and subtle varietal violets. Sweet tobacco leaf, red leather, and plum seeds. A plush palate amply supported by well-placed fine French cooperage. A subtle earthy-cherry spiciness leads to a lingering finish of bright crunchy fruit. Fine textured gritty tannins balance the fruit weight.

## VARIETAL

Shiraz

## COLOUR

Garnet with a purple blush

## DRINK

2016 was a tremendous year; many reds have real early-life charm and appeal. 'The Rascal' is no exception - but don't be fooled - it'll see its way in bottle for at least 5 years.

## FOOD MATCH

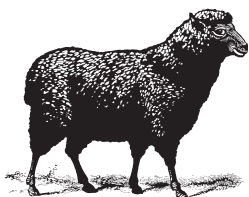
Simple. A whole lamb leg marinated in 'Mary's Fiery Temper' Habanero & Tomato Chutney

## HARVEST DATE

25th February - 13th March 2016

## BOTTLING DATE

27th October 2017



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

CELLAR, CHURCH & BLACK SHEEP VINEYARDS

ANALYSIS: TA: 6.2 G/L | PH: 3.53 | ALC: 14.5% | RS: <2.0G/L