

# HUGH HAMILTON

# STUNT DOUBLE

# 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

Elusive and fiercely independent Black Sheep wines that will not be pinned down. The Dark Arts is a range of wines from varieties that are not meant to go together, but work! They refuse to be part of the status quo; they are wine as art. Made off the grid in an unconventional style that is all about varietals in quirky combos.

There is nothing quite like the thrill of seeing the unexpected triumph over the norm – no less spectacular than watching a man in a jumpsuit leap 19 cars on a Harley and stick the landing. What could easily be seen as no more than a publicity stunt is actually a true and death-defying leap into the unknown. It's not as crazy as you may think, or maybe it is. Either way, it works.

## WINEMAKER'S NOTES

We took a great Cabernet and started to blend in increasing percentages of a very special Sauvignon Blanc and stopped when we liked it best. This is as basic as blending gets. All it required was a willingness to challenge expectations. Highly perfumed Cabernet from the Black Sheep Vineyard has been back blended with textured, wild, barrel fermented Sauvignon Blanc to the benefit of both.

## BOUQUET AND PALATE

A heady mix of blackcurrant and Brut 33. Massively perfumed with woody spice and forest floor, there is also an exotic sweaty-floral lift that lends a compelling depth and complexity. A textural conundrum – firm without overt grip – assertive yet soft.

## BLEND

88% Cabernet Sauvignon  
12% Sauvignon Blanc

## COLOUR

Bright ruby red

## DRINK

Now to 4 years.

## FOOD MATCH

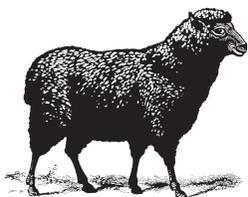
Try spiced roast pheasant with pumpkin, homemade granola and bread sauce.

## HARVEST DATE

8th March 2016 & 1st April 2017

## BOTTLING DATE

5th December 2017



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

McLAREN VALE/ADELAIDE HILLS - VARIOUS VINEYARDS

ANALYSIS: TA: 6.74 G/L | PH: 3.68 | ALC: 14.5% | RS: 3.3 G/L