

# HUGH HAMILTON

# THE RATBAG

# 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

Taste one of many Merlots and you may wonder why anyone was excited about this variety – and yet - taste our Ratbag and it all becomes clear. Unsurprisingly, planting this noble variety on a high quality site and then looking after it reliably yields excellent wine. If only all Merlots were as enticing as the Ratbag.

## WINEMAKER'S NOTES

The Ratbag is always a reminder to me that Merlot is so much more than just a soft red wine. Each year the fruit that grows in the Church Vineyard tenaciously produces the most varietal Merlot I have ever tasted – not only soft, but full of character, class, and flavour.

## BOUQUET AND PALATE

Cherry wood, leather, and rosehip. A dark/red fruit intensity pervades – blackberry, cranberry, cherries, and blueberry. The rich velvet mouthfeel complements the bright fruit characters yielding an excellent balance of fruit and acid. Impeccably fine textured, it is at once generous and crisp. All this with a lush, tobacco leaf, sweetness.

## VARIETAL

Merlot

## COLOUR

Crimson Purple

## DRINK

Now through 4 years

## FOOD MATCH

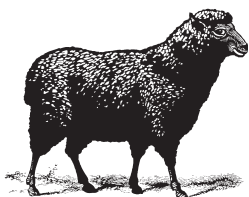
Braised beef cheek served on parmesan polenta with garden vegetables.

## HARVEST DATE

25 February 2016

## BOTTLING DATE

8 October 2018



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

McLAREN VALE - CHURCH BLOCK

ANALYSIS: TA: 6.43 G/L | PH: 3.52 | ALC: 15% | RS: <2.5 G/L