

HUGH HAMILTON

THE FLOOZIE

2018

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

"We'll drink, a drink, a drink - to Lily the pink, the pink, the pink - the saviour of the human race..." (Thank U Very Much - 1967).

Well that's a big claim for The Floozie, but this rosé will no doubt make for a happier human race - or at least for a few select members who partake of this wine! When the Hamilton family first produced wines in 1837 life was simple and rosé happened by default, as nature sometimes delivered a big red, and in other seasons a light red - almost a rosé. They took what nature offered them and enjoyed it!

WINEMAKER'S NOTES

The Floozie is beautifully simple and the Church Vineyard fruit perfectly suited. As soon as the flavour arrives in the grapes we pick, press, ferment, and then bottle. Simple and beautiful.

BOUQUET AND PALATE

Immediately elegant. Teases with hints of strawberry and light florals; white rose, fresh linen, and peach blossom. The ripe fruit is unctuous and lengthy, yet the dry palate refreshes. Red cherries, delicate strawberries and raspberry notes, as well as ever present petals.

VARIETAL

Sangiovese

COLOUR

Brilliant salmon

DRINK

Best enjoyed young, aim to enjoy within a year of release - when the next vintage rolls out.

FOOD MATCH

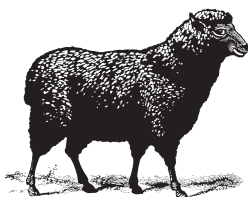
The Floozie is almost always appropriate - couple with seafood, cheese platters, or try with various pasta ragus for a perfect match.

HARVEST DATE

2nd March 2018

BOTTLING DATE

9th May 2018



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CHURCH VINEYARD

ANALYSIS: TA: 6.0 G/L | PH: 3.39 | ALC: 13.0% | RS: <2.5G/L