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*South Australian Wine*

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## Hugh Hamilton – “The Mongrel”



### Brief Tasting Notes

#### All in the Name:

As the name suggests this is an unusual blend of two grape varieties: Sangiovese an Italian variety native to Tuscany Spanish grape, Tempranillo. With a multicultural heritage like that it's no wonder this wine is named 'The Mongrel'.

#### Appearance:

Bright cherry red

#### Bouquet:

The predominant term for Sangiovese is 'cherry', but generally it's more the sweet aroma of preserved Morello cherries than those fresh off the tree. The wine displays sweet cherry (and raspberry) fruit, plus hints of rustic earthiness, and a touch of sage and rosemary. The Merlot contributes some plummy sweetness, and the Shiraz a hint of spice. The combination has a combination of caramel and mushroom-truffle character, with a suggestion of spice

#### Palate:

Sangiovese is a great food wine with its fascinating mixture of sweet cherry/berry fruit wrapped around a serious core of acidity & tannins. It cuts through the most robust Italian pasta sauces and is as much about texture as flavour. This is a stylish, medium weighted wine with a bold flavour and a persistent finish. The Mongrel is a crazy ensemble that works.

### Specific Details

#### Composition:

Sangiovese blend (85%), Merlot (10%) and Shiraz (5%)

#### Vintage:

2009

#### Region:

McLaren Vale

#### Alcohol Content:

14%

#### Oak:

French Oak barriques

#### Ageing Potential:

Up to 5 years - its core of fresh acidity and savoury tannin will last longer, and that's when its cherry and raspberry fruit is at its best.

#### Awards:

Decanter World Wine Awards 2010 – Bronze  
International Wine Challenge 2010 - Commended