

HUGH HAMILTON

BLACK OPS

2019

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

My hunch was that the most ancient grape on the planet, Saperavi, would make for a unique union with McLaren Vale's prized Shiraz. The elixir was covertly blended and like other 'black operations' a Pandora's box of flavour was opened. A wine for KGB, CIA and civilians. Seek & embrace the unusual

From that irrefutable source of Gospel Truth: Wikipedia...
"A *black operation* or *black op* is a covert operation typically involving activities that are highly clandestine and often outside of standard military protocol or even against the law."
Under these conditions, if you think you're going to get lots of "Background" information, think again, Sunshine...

WINEMAKER'S NOTES

At the Western end of our Black Sheep Block is a pocket of Shiraz that lands a mighty punch of meaty-spiciness that couples perfectly with our exotic Saperavi. Contrasting, but complimentary and complex, this has fast become the backbone of the Black Ops Blend.

BOUQUET AND PALATE

A potent plume of dark fruits, black tea and roast beets. Blood, violets, iron and bitumen. Plums and coal smoke. Monolithic in its band of fruit and tannin. Exceptionally rich and full, with phenomenal depth and drive.

BLEND

60% Shiraz 40% Saperavi

COLOUR

Purple-black

DRINK

Now through 10 years

FOOD MATCH

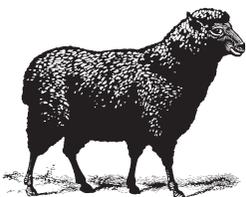
Team it up with a classic Reuben Sandwich; perhaps swap out the corned beef for smoky beetroot to match the mix.

HARVEST DATE

We could tell you but we'd have to kill you.

BOTTLING DATE

Do you really need to know?



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McLAREN VALE - VARIOUS VINEYARDS

ANALYSIS: TA: 6.8 G/L | PH: 3.52 | ALC: 15.2% | RS: <2.0 G/L