

HUGH HAMILTON

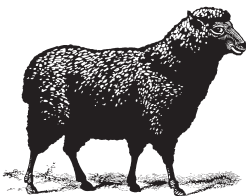
SHEARER'S CUT

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.



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STORY

The 'Black Sheep' Vineyard, located in Blewitt Springs, has sandy & alluvial loam soil. The site is verdant, with a previous life as an orchard a reflection of its suitability for agriculture. The key is to keep things in balance, and being a wetter and cooler site than our other vineyards reduces the need to water and a later harvest date. It also means it produces wine with unique flavour and structure, a true expression of its terrior.

WINEMAKER'S NOTES

2019 called for a mix of Block 8 and Block 7 Shiraz as our eager Shearers just wanted to keep on picking. The blend is a perfectly balanced expression of what the Black Sheep does best – bright fruit elegance. As always the wine is made in the Vineyard and the bunches selected by our Shearers have made all the difference.

BOUQUET AND PALATE

Bright fruit lift, with a palate both punchy and crunchy. An enticing aromatic push of fruits black blue and red. Hickory wood, fresh sage, and dried thyme. Textured like peach skin. Balanced savoury and sweet. Seamless and classy.

McLAREN VALE - BLACK SHEEP VINEYARD

VARIETAL

Shiraz

COLOUR

Violet Red

DRINK

4-10 years

FOOD MATCH

Tender cuts of beef and game, rocket roast-walnut and baby spinach salad with loads of olive oil.

HARVEST DATE

17 March 2019

BOTTLING DATE

15th September 2020

ANALYSIS: TA: 6.3 G/L | PH: 3.44 | ALC: 14.86% | RS: <2.0 G/L

