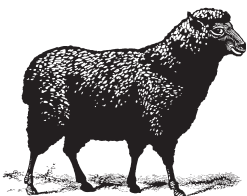


HUGH HAMILTON

Hugh Hamilton is the 5th generation of a large wine dynasty and is regarded as the black sheep of the family. So when it comes to tasting his wines, you can expect to enjoy the difference. The black sheep experience is extraordinary. Hugh is a master of a most reprobate range of varieties from the classics to the more eclectic.



1837 Grenache

THE BLOODLINE SET

Hugh and Mary bring you their own unique trio of wines, a Grenache, a Shiraz and a Pedro Ximenez in honour of their forebear, Richard Hamilton.

Richard, a respectable tailor living on the high streets of Dover with his wife and 8 children, engaged in a second business under the cover of darkness – smuggling casks of Bordeaux wine across the English Channel. We can only speculate that his dark secret began to catch up with him and Richard decided a change of scenery was needed.

So he packed up his family and headed for the newly colonised South Australia. It was here that he started growing Grenache, Shiraz and Pedro Ximenez grapes for ‘the health of the family’. So started South Australia’s first wine dynasty that continues to this day.

WINEMAKER’S NOTES

The Grenache is sourced from the south west of the region. Aromatically it is intense in the way that only Grenache in McLaren Vale can be, but the key factor that makes this vineyard perfect for the Bloodline series is the amazing structural depth that it manages to achieve. There is an amazing duality in that it is fresh, perfumed and alive but there is also such amazing depth and length to the palate.

In part the perfume is the result of the 30% wholebunch fruit included in the ferment but there is a very defined varietal lift that insists the wholebunch character is far from the whole story. The tremendous fruit character is carefully held in check by the assertive palate structure.

As much as I would like to believe that the balance in this wine is the work of winemaking it is far more accurate to credit the vineyard for just doing what it does best.

2016

BOUQUET & PALATE

Raspberries, fine leather, tobacco, and ink. The bright red fruit is impeccably balanced against teasing and complex herbal characters. Fruit is generously ripe without being overbearing or cloying. The tannin line is critical to rounding out this wine and is exceptionally fine and graphitey.

COLOUR

Ruby with purple edges.

DRINK

Youthful brightness now, expect further depth of flavour to develop over the next 4-8 years.

FOOD MATCH

An amazingly versatile wine it may help bridge the gap when people order different dishes. Matches as well with Coq au Vin as with Chinese BBQ pork.

HARVEST DATE

26 February 2016

HARVEST METHOD

Hand Harvest

