

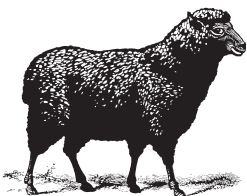
HUGH HAMILTON

1837 Shiraz

2016

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.

Hugh



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 Shiraz is the product of three separate vineyards. The key to the blend, and almost half of the total, is a vineyard on a steep slope at the northern extreme of McLaren Vale.

With the boundary of McLaren Vale just a short distance from the edge of the plot this is the most elevated and also the most lifted of the Shiraz in the blend. To this we added roughly 25% of the best block in our Black Sheep Vineyard, Block 4. Although normally reserved for our Black Blood III, it added so much intensity to the blend that it proved irreplaceable.

A third component was necessary to add depth to the palate and to complement the high tone aromatics. The answer lay in the middle of our Church Block in the 21 rows of Shiraz that usually make Black Blood II. The generosity of the palate grounded the flightiness of the other two shiraz, easing them into a satisfying whole.

BOUQUET & PALATE

Elusive and beguiling the aromatics shift between lifted fresh fruit - blackberries, raspberries – and fine spice characters – sandalwood, cinnamon, cardamom. The result is forceful yet brilliantly deft. Ultimately a complex and compelling wine that unfolds slowly in the glass.

COLOUR

Deep violet/red, purplish tinge to the edges.

DRINK

Youthful brightness now, expect further depth of flavour to develop over the next 10-15 years.

FOOD MATCH

Black Dorper saltbush mutton in vine leaves, braised shoulder, verjuice peas and tendrils, heirloom potato.

HARVEST DATE

27 February 2016 - 4 March 2016

HARVEST METHOD

Selective Machine Harvest

