

HUGH HAMILTON

BLACK BLOOD I

2018

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

'Terroir' is a word that encapsulates the taste of a wine due to its unique environment—altitude, climate, rainfall, temperature and soil. The Black Blood series are a trio of wines that represent a wonderful journey into McLaren Vale Shiraz, each from a different Hugh Hamilton vineyard with a distinct terroir. We keep everything else as consistent as possible—picking dates, winemaking approach, oak regime, maturation—so you can taste the place.

So what's special about the dirt on our Cellar Block? It is 'Biscay Clay', also referred to as 'self-mulching black cracking clay'. Slow to wet, they can hold a large volume of water, but hold it very tightly. Vines struggle to recover that moisture when it is needed, and so stress very quickly if exposed to sudden heat. The fruit therefore needs to be watched very carefully as it ripens, or it can very quickly shrivel and show sunburn.

When dry, these soils get cracks 2-3cm across, which can extend down as far as a metre. As they crack and separate, vine roots, irrigation pipes and concrete footings can all suffer, torn apart by the intense but very slow-moving force of the particles contracting after swelling when wet. Vines love it, particularly Shiraz. Such vines can produce fruit with great fragrance and power and a structure which guarantees ageing potential.

WINEMAKER'S NOTES

Cellar Block – the home of the Black Sheep. We watch the change in seasons play out across it from our Cellar Door; summer heat through to winter squalls. But, below the ground, the black, cracking clay remains the same; steadily producing intense, structure driven, textural wines year in year out.

Cellar Block is often the slowest to shine; the secrets of the black clay only told in time. The trade for this longevity in bottle is a more defined texture in its youth that needs age to become supple.

BOUQUET AND PALATE

Rhubarb, leather and cranberry. Violets, blackstrap licorice, blood and iodine. Lighter notes of broth and golden syrup. Dense and textural, with spectacular tenacity. Taut and fine. The assertive grip creating a wine that is big but not course.

VARIETAL

Shiraz

COLOUR

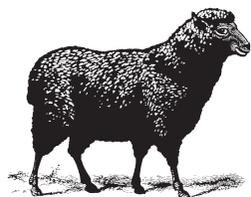
Crimson purple

DRINK

The hint is in the name – Cellar – this wine will reward the time. Think 6-10 years.

FOOD MATCH

A choice cut of aged beef, cooked simply, but well – charred to taste.



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CELLAR VINEYARD

ANALYSIS: TA: 6.6 G/L | PH: 3.53 | ALC: 15.1% | RS: <2.0 G/L