

HUGH HAMILTON

BLACK BLOOD I

2021

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

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

WINEMAKER'S NOTES

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

Florals tease out the top of a plume of black currant and coal smoke. Raspberry compote, dark plum, cinnamon quill, clove, and bitumen. Pomegranate molasses, rosehip, and violet. The palate rumbles, a deep and resonant baritone. Dutch liquorice and texture dominate. This is all too rowdy and rough for now but give it time to triumph and it will. Rude and rambunctious the fruit will punch out the other side of youth with strut and spectacular tenacity.

VARIETAL

Shiraz

COLOUR

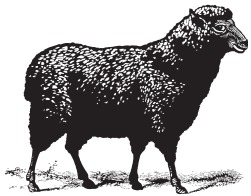
Dense dark purple/plum

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: ALC: 14.9% | TA: 6.5 | PH: 3.46 | RS: <2.0 G/L | VEGAN FRIENDLY