

# HUGH HAMILTON

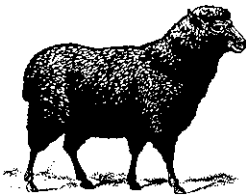
## ANCIENT EARTH

# 2022

**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.**



[WWW.HUGHAMILTONWINES.COM.AU](http://WWW.HUGHAMILTONWINES.COM.AU)

### STORY

McLaren Vale has some of the most variable, ancient and weathered soils on the planet. More than 40 unique geological units are present, ranging in age from less than 10,000 years to over 650 million years. 19 different soil types have been identified in one of the most detailed soil studies carried out in any wine region. It is for this reason we called this wine 'Ancient Earth'. This is super juice! It is a quintessential McLaren Vale Shiraz taken from a selection of some of our best Shiraz parcels. It's aptly named as it hails from some of the oldest geology of any wine region in the world. This wine is a keeper; it has a long life ahead and will reward your patience.

### WINEMAKER'S NOTES

An assembly of excellent parcels sourced from a cross-section of McLaren Vale to create a regional expression of Shiraz. In contrast to the Black Bloods that highlight sub-regions, Ancient Earth aims to target the highest quality subregions across the entire area and blend them into a seamless representation of what the Vale does best.

### BOUQUET AND PALATE

Charcoal plums. Cherry, rosehip, and violets ride raucous over charcuterie, cumin, and leather-bound French oak. Graphite tight. An ever-present blackberry backdrop; though never hefty. Pops of fruit lobbed like cherry bombs right in the middle of a grand wave of fine tannin. Somehow slick yet rustic still.

**CHURCH VINEYARD, CELLAR VINEYARD, GATEWAY VINEYARD**

### VARIETAL

Shiraz

### COLOUR

Purple/black

### DRINK

5 through 10 years

### FOOD MATCH

Garlic butter roast portobello mushrooms with polenta, or Herb-crusted top loin beef roast with all the sides.

### HARVEST DATE

15th March 2022, 21st March 2022, 8th March 2022

### BOTTLING DATE

22nd September 2023

### VEGAN FRIENDLY

**ANALYSIS: TA: 6.1 G/L | PH: 3.54 | ALC: 14.75% | RS: <2.0 G/L**

