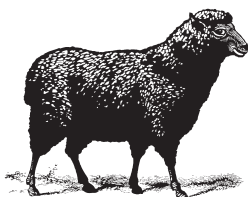


HUGH HAMILTON THE ODDBALL

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.HUGHHAMILTONWINES.COM.AU

STORY

Saperavi is thought to be the world's oldest winemaking grape variety, and its homeland of Georgia in Eastern Europe is the country with the longest history of winemaking; more than 8000 years. Older than the pyramids, older even than the invention of the wheel. In fact, humans were making wine while the last of the woolly mammoths were still walking the earth! We like to think that with each glass of Saperavi you are tasting pre-history.

WINEMAKER'S NOTES

Saperavi is a very odd variety. The grapes are so darkly coloured the Georgian's named it with their word for 'dye'. The skins are black and unusually the pulp of the berry also carries colour. The wines that it makes are similarly dark, often very depth driven and textural, and our Oddball always rewards cellaring. The wines are often so intense that we have come to describe this variety as Shiraz raised entirely on a diet of lightning.

BOUQUET AND PALATE

A violet lined coal mine packed with blocks of palm sugar and sandalwood. Vanilla lurks layers deep in the dark. Black leather wrapped red fruit. Pomegranate compote. Sweet tobacco pouch. Iron edged cherry. Tannin rustic, yet somehow slick, still demands time to lie in the cellar and achieve a proper polish.

McLAREN VALE - CHURCH VINEYARD / BLACK SHEEP VINEYARD

2022

VARIETAL

Saperavi

COLOUR

Purple-black

DRINK

5-20 years - This is a wine that despotically demands cellaring; textural, brawny, and youthful there are many miles to travel yet. Let it settle in the cellar and slowly unfold. Dense, complex, and multi layered. The best pleasures are rarely simple.

FOOD MATCH

Espresso rubbed dry-age T-bone with roast beetroot, baby spinach, and goat's cheese.

HARVEST DATE

17th March 2022, 16 March 2022

BOTTLING DATE

5th December 2023

VEGAN FRIENDLY

ANALYSIS: TA: 6.0 G/L | PH: 3.55 | ALC: 14.9% | RS: <2.0G/L

