

# TASTING

N O T E S

YOUR PERSONAL GUIDE



INCLUDING THE TASTING NOTES OF OUR NEWEST RELEASES

OVER 185 YEARS  
AUSTRALIA'S OLDEST  
— WINE FAMILY —



THE FLOCK

THE LARRIKIN Shiraz Cabernet	2021	THE RUFFIAN Liqueur Muscat	NV	GA-LOR-IA! Sangiovese Grenache Frizzante	2024
<p><b>BLEND</b>— 60% Shiraz , 40% Cabernet</p> <p><b>COLOUR</b>—Purple tinged crimson</p> <p><b>THE SENSES</b>—Begins with a frisson of fine French oak and smoky sandalwood before plunging into a full fruit basket; plums, mulberries, blackberries, and blackcurrants. The palate pulses with fruit filled verve. Rosehip, and cocoa notes. Leather, bay, and thyme.</p> <p><b>ENJOY WITH</b>—Slow roast leg of lamb or rosemary garlic hasselback potatoes, but probably both just to be sure.</p> <p><b>WINEMAKER'S NOTE</b>—‘It’s well known that McLaren Vale makes great Shiraz, but less well known is that Vale Cabernet can also excel. With good harvesting decisions you can create a blend with lift and elegance but also with a rich full palate. Something I believe we have achieved with our Larrikin.’</p> <p><b>DRINK</b>— Now through 5 years</p> <p><b>MOOD</b>—Classic</p>		<p><b>VARIETAL</b>—Brown Muscat</p> <p><b>COLOUR</b>—Bright polished walnut</p> <p><b>THE SENSES</b>—The most apt description of ‘The Ruffian’ would be ‘nectar’. It is fragrantly spiced with youthful floral and rose petals and has aromas of ripe raisins, with an earthy spirit lift. Its smooth texture and great lingering length is balanced with clean acidity and aromatic spirit.</p> <p><b>ENJOY WITH</b>—The Yin to the Yang of a vintage cheddar.</p> <p><b>WINEMAKER’S NOTE</b>—‘Time in oak allows the wine to reduce to a viscous liqueur due to the evaporation which occurs in barrels, it is also during this process that the wine deepens in colour from a light white wine at the start to a rich bright walnut colour over the years.’</p> <p><b>DRINK</b>—Whenever you’re ready.</p> <p><b>MOOD</b>—Indulgent</p>		<p><b>NEW VINTAGE</b></p> <p><b>BLEND</b>—50% Sangiovese, 50% Grenache</p> <p><b>COLOUR</b>—Violet tinged crimson</p> <p><b>THE SENSES</b>—Sweet bands of strawberry and raspberry lash delicious. A brimful rush of bubbles, and an entertainment of red fruit. Stuns as it stampedes to please. A cherry bomb with a blackcurrant undercurrent. Talc textured, full, and fresh. Brighter than a straight-A student yet still simple enough just to enjoy. Ever effusive, effervescent joy, this is Ga-lor-ia!</p> <p><b>ENJOY WITH</b>— Built to build appetite, mix Ga-lor-ia! with all types of aperitif, or simply match with a picnic rug and good company!</p> <p><b>WINEMAKER’S NOTE</b>—‘It wasn’t too long after pressing that I knew which wines must go together to make this blend, but it would be another six months and many trials later to realise I was missing the key ingredient – bubbles! A light splash of gas to pep up the palate gives this wine an essential rush of playfulness, celebrating both base wines in a fruit filled frizzante smack of fun.’</p> <p><b>DRINK</b>—Now through 2 years</p>	

BLOODLINE

Hugh and Mary bring you their own unique trio of wines in honour of their black sheep forebear, Richard Hamilton. 185 years on, Richard’s legacy and secret are materialised in a beautifully crafted tailor’s crate.

HAMILTON 1837 Grenache	2016	HAMILTON 1837 Shiraz	2016	HAMILTON 1837 Pedro Ximenez	NV
<p><b>VARIETAL</b>—Grenache</p> <p><b>COLOUR</b>—Ruby with purple edges</p> <p><b>THE SENSES</b>—Raspberries, fine leather, tobacco and ink. The bright red fruit is impeccably balanced against teasing and complex herbal characters. Fruit is generously ripe without being overbearing or cloying. The tannin line is critical to rounding out this wine and is exceptionally fine and graphitey.</p> <p><b>ENJOY WITH</b>—Matches as well with Coq au Vin as with Chinese BBQ pork.</p> <p><b>WINEMAKER’S NOTE</b>—‘There is an amazing duality in the ‘Hamilton 1837 Grenache’. It is fresh, perfumed and alive but there is also such amazing depth and length to the palate.’</p> <p><b>DRINK</b>—For depth of flavour drink 4-8 years from vintage.</p>		<p><b>VARIETAL</b>—Shiraz</p> <p><b>COLOUR</b>—Deep violet/red</p> <p><b>THE SENSES</b>—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.</p> <p><b>ENJOY WITH</b>—Black Dorper saltbush mutton in vine leaves, verjuice peas and tendrils, heirloom potato.</p> <p><b>WINEMAKER’S NOTE</b>—‘The Shiraz is the product of three separate vineyards: a vineyard on a steep slope at the northern extreme of McLaren Vale, Block 4 from our Black Sheep Vineyard and 21 rows in the middle of our Church Block.’</p> <p><b>DRINK</b>—Drink now or allow further depth of flavour to develop in 10-15 years from date of vintage.</p>		<p><b>VARIETAL</b>—Pedro Ximenez</p> <p><b>COLOUR</b>—Amber, trimmed with orange</p> <p><b>THE SENSES</b>—‘Massive ‘rancio’ lift; nutty, caramel notes and subtle ‘cold tea’ aromatics all of which follow through to the voluptuous, rich, honeyed and layered palate. An incredible lingering finish, which leans more toward savoury than sweet.</p> <p><b>ENJOY WITH</b>—Fine praline chocolate, cheese and toasted hazelnuts.</p> <p><b>WINEMAKER’S NOTE</b>—‘Voluptuous, intense and sustained, the Pedro is a masterpiece made possible only by time and patience; so long in fact that the wine has long ago outlived the vineyard which made it.’</p> <p><b>DRINK</b>—Drink whenever, this wine will age indefinitely. Once opened, consume with haste.</p>	

[Bloodline Wines only available in 'The Bloodline Set'. Purchase online at: \[www.hughhamiltonwines.com.au/the-bloodline-set/\]\(http://www.hughhamiltonwines.com.au/the-bloodline-set/\)](#)

BLACK BLOOD

The Black Blood series are a trio of wines that represent a wonderful journey into the *terroir* of our three vineyards. ‘*Terroir*’ is a word that encapsulates the taste of a wine due to its unique environment - altitude, climate, rainfall, temperature and soil.

BLACK BLOOD I Cellar Vineyard Shiraz	2021	BLACK BLOOD II Church Vineyard Shiraz	2021	BLACK BLOOD III Black Sheep Vineyard Shiraz	2021
<p><b>VINEYARD</b>—Cellar Vineyard</p> <p><b>COLOUR</b>—Dense dark purple/plum</p> <p><b>THE SENSES</b>—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.</p> <p><b>ENJOY WITH</b>—A choice cut of aged beef, cooked simply, but well – charred to taste.</p> <p><b>WINEMAKER’S NOTE</b>—‘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.’</p> <p><b>DRINK</b>— The hint is in the name Cellar – this wine will reward the time. Think 6-10 years.</p>		<p><b>VINEYARD</b>—Church Vineyard</p> <p><b>COLOUR</b>—Blood tinged violet</p> <p><b>THE SENSES</b>—Iodine and earth. A rusty sword drawn from a block of granite. Coal-smoke-sweet, demerara sugar, tobacco leaf. Fresh fennel, pomegranate, cherry and strawberry compete for attention. Sweet red fruit and char. Violets and vanilla. Fire-engine licorice tearing up the bitumen. Satisfying bright finish.</p> <p><b>ENJOY WITH</b>—Chinese roasted plum duck.</p> <p><b>WINEMAKER’S NOTE</b>—‘There’s never enough wine from this block; the phenomenally plush mid palate is useful in almost any Shiraz blend. For me this fruit is truly at the heart of the Vale – both geographically and deliciously.’</p> <p><b>DRINK</b>—Fresh and crunchy, or deeper and more nuanced – it’s up to you. 2-8 years.</p>		<p><b>VINEYARD</b>—Black Sheep Vineyard</p> <p><b>COLOUR</b>— Brilliant crimson violet</p> <p><b>THE SENSES</b>— Fine leather and savoury spice loll among brighter primary fruits; cherry stone, cranberry, blackberry. Tight with black tea leaves packed right in the chest. Violets. Bath salts and lamb fat. Fresh turned earth. Palate is punchy. Packing a fine line of tannin just waiting to resolve.</p> <p><b>ENJOY WITH</b>— This perfume loves spice - Try seared 5 spice duck breast, or slow roast the whole duck.</p> <p><b>WINEMAKER’S NOTE</b>—‘ There are years where this ‘Ballot Dancer’ is a bit of a ‘Prima Donna’ the price of poise and elegance is an incredible level of viticultural diligence, patience, and luck. Here the performance is not only flawless but appears effortless.’</p> <p><b>DRINK</b>— 4-8 years.</p>	

EXOTICA

It began as a fascination, now it is Hugh’s obsession. The ancient grape Saperavi hails from the cradle of winemaking in Georgia, dating back to 6000BC. With the help of his good friend and Georgian Winemaker, Lado Uzunashvili, Hugh is thrilled to present the Exotica Collection. Hugh is now the President of the Australian Saperavi Association and continues to lead the Australian charge.

BLACK OPS Shiraz Saperavi	2021	THE ODDBALL Saperavi	2022	ODDBALL THE GREAT Saperavi	2018
<p><b>BLEND</b>—70% Shiraz, 30% Saperavi</p> <p><b>COLOUR</b>—Purple-black</p> <p><b>THE SENSES</b>—Dense dried spice and violets are followed with an entire Black Forest of heady fruit. Plums and blackberries. Iodine and beets. Rose and coal smoke, Black tea and raspberry. All opulence in the mouth. A steady wave of fruit and firm grip ploughs down the palate. Bombast but with both charm and class. Bold, brooding, and intense.</p> <p><b>ENJOY WITH</b>—Team it up with a classic Reuben Sandwich; perhaps swap out the corned beef for smoky beetroot to match the mix.</p> <p><b>WINEMAKER’S NOTE</b>—‘At the Western end of our Black Sheep Black is a packet of Shiraz that lands a mighty punch of meaty-spiciness that couples perfectly with our exotic Saperavi. Contrasting, but complementary and complex, this has fast become the backbone of the Black Ops Blend.’</p> <p><b>DRINK</b>—1-10 years</p>		<p><b>NEW VINTAGE</b></p> <p><b>VARIETAL</b>—Saperavi</p> <p><b>COLOUR</b>—Purple-black</p> <p><b>THE SENSES</b>—A violet lined cool 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.</p> <p><b>ENJOY WITH</b>—Espresso rubbed aged T-bone with roast beetroot, spinach, and goat’s cheese.</p> <p><b>WINEMAKER’S NOTE</b>—‘Saperavi is a very odd variety. The grapes are so darkly colored that the Georgian’s name for it with the word for ‘dye’. The skin is thick and unusually the pulp of the berry also carries colour. The wine itself 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.’</p> <p><b>DRINK</b>—Cellar with confidence for 5-20 years.</p>		<p><b>NEW VINTAGE</b></p> <p><b>VARIETAL</b>—Saperavi</p> <p><b>COLOUR</b>—Purple-black</p> <p><b>THE SENSES</b>—Lively fruit belies the time that has fined the bouquet bringing depth and flavour – but not at the cost of primary fruit. Rose petalred-leather. Cocoa powder and dates.</p> <p><b>ENJOY WITH</b>—This is not a wine built for fish or fine white sauces, lift your game with game, foraged mushrooms and butter; lots of butter.</p> <p><b>WINEMAKER’S NOTE</b>—‘There’s a bravery in embracing big and this is a wine where everything towers tall – The darkest fraction of a wine leaves the winery press last – loaded with enormous amounts of all of the characters that make a wine great – and we took only of this fraction and aged it in 100% new oak barrels. A lesser wine would be flooded by that much barrel; only the great can take it.’</p> <p><b>DRINK</b>—Leave it longer than you think you should, maybe longer than you think you can - 6-15 years</p>	

DARK ARTS

Elusive and fiercely independent Black Sheep wines that will not be pinned down. The Dark Arts is a range of wines from varieties that are not meant to go together, but work! They refuse to be part of the status quo; they are wine as art.

AROMA PAGODA  
Fiano Frontignac Gewurztraminer Vermentino 2024

**NEW VINTAGE**  
**BLEND**— 45% Fiano, 25% Frontignac, 21% Gewurztraminer, 9% Vermentino  
**COLOUR**—Pale Straw  
**THE SENSES**—Lemon curd and herbs corralled by camomile and honey. Peach fuzz, pear, almond, and apricot. A titch of eucalyptus scents fresh-linen; hanging to dry under blue skies. Thyme. Passionfruit palate cracks seeds between the teeth. Teasingly textured – present but pleasant.  
**ENJOY WITH**—It’s difficult to get better than a chicken pho – layers of flavours on layers of flavours.  
**WINEMAKER’S NOTE**—‘An elegant feminine waft of spilt perfume; rose petals, pistils, and hips – enclosed in a titch of flint. A hum of gum-drop and full florals. Flesh of peach and pear. An incense like line of fine thyme. A tipsy ballerina in a sweet shop.  
**DRINK**—Now through 1 year



AGENT PROVOCATEUR  
Grenache Frontignac Fiano 2024

**NEW VINTAGE**  
**BLEND**—73% Grenache, 19% Frontignac, 8% Fiano  
**COLOUR**—Purple tipped crimson  
**THE SENSES**—Rosewater, pomegranate jelly babies, grenadine and hyssop. Fresh blackberry, blueberry, and blackcurrant luxuriate. These intense scents bathed in sandalwood incense smoke. An elegant aniseed note poses against a backdrop of vanilla pod, tar, and hibiscus. The compote palate lingers; limber, lithe, and alive. Light despite the profusion of perfume.  
**ENJOY WITH**—Tea smoked duck with plum sauce, or mixed mushroom 5-spice steamed buns.  
**WINEMAKER’S NOTE**—‘Primary colours are blended to make an array of many other colours. When we lay out the parts of the Agent the strong character of each base wine is like a primary colour – there’s something very special about the various shades of flavour that come to light when we blend these parts.’  
**DRINK**—Now through 2 years



SHEARER’S CUT  
Shiraz 2023

**NEW VINTAGE**  
**VARIETAL**—Shiraz  
**COLOUR**—Crimson tinged violet  
**THE SENSES**—Raspberry, rhubarb, and tea smoke waft around slick plum, pomegranate molasses and blueberry compote. Violets and rose backed with black pepper roll through to punchy fruit, all laid out over a gravelly textured palate. Lengthy and satisfying.  
**ENJOY WITH**—Tender cuts of beef and game, rocket roast-walnut and baby spinach salad with loads of olive oil.  
**WINEMAKER’S NOTE**—‘The blend is a perfectly balanced expression of what the Black Sheep does best – bright fruit elegance. As always the wine is made in the Vineyard and the bunches selected by our Shearers have made all the difference.’  
**DRINK**—3-8 years



CINDERELLA  
Chardonnay 2024

**NEW VINTAGE**  
**VARIETAL**—Chardonnay  
**COLOUR**—Brilliant straw  
**THE SENSES**—White blossom, almond, white peach, vanilla pod, and lightly toasted brioche. A slipper of fine French oak. Poised white fleshed fruit is complemented by a subtle chalky texture. Both the build and poise of a dancer; limber and lithe.  
**ENJOY WITH**—Linguine porcini carbonara – with or without smoked pancetta.  
**WINEMAKER’S NOTE**—‘High above the Mount Bold reservoir this stylish fruit seeks to out-bold its picturesque surrounds. The road to the vineyard is rough, with many turns; the winemaking, by contrast could not have been more straightforward. Simply striking Chardonnay.’  
**DRINK**—Now through 5 years.

THE MADAM  
Sparkling Shiraz 2020

**VARIETAL**—Sparkling Shiraz  
**COLOUR**—Purple-black  
**THE SENSES**—Bakehouse lift – brioche, cookie dough, and fresh bread. Blackberries fresh and ready to bake straight into a pie. Blackcurrants. Earthy, chocolate-cocoa notes. Rich rolling palate pricked deliciously throughout with vibrant bubbles, it glides on this gas to a pristine finish – all the aromatics coming true on the palate.  
**ENJOY WITH**—Remarkably robust the Madam will consort readily with many dishes – try roast meat, black, or a roast mushroom hot wood bowl.  
**WINEMAKER’S NOTE**—‘Sparkling Red is a curious beast, an invention, fuel for the spirit to our far less visible and see attitude. Making the same way as Champagne, additionally produced we have put out all the stops here – secondary fermentation in bottle, time on lees, riddling and disgorgement, and finally tirage. If these strange words mean nothing to you, have no fear, it’s delicious Shiraz, just with bubbles in it ; enjoy!’  
**DRINK**—Now through 5 years



ANCIENT EARTH  
Shiraz 2022

**NEW VINTAGE**  
**VARIETAL**—Shiraz  
**COLOUR**—Purple-black  
**THE SENSES**—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.  
**ENJOY WITH**—Garlic butter roast portobello mushrooms with polenta, or herb-crusted top loin beef roast with all the sides.  
**WINEMAKER’S NOTE**—‘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.’  
**DRINK**—5-10 years



JEKYLL & HYDE  
Shiraz Viognier 2022

**BLEND**—92% Shiraz, 8% Viognier  
**COLOUR**—Deep purple shot with crimson  
**THE SENSES**—Strawberry laden thunder rolls overhead; a fresh-baked pie filled with cherries and apples steams on a windowsill; the dense scent of pastry crust thick in the air. Fragrant whorls of red fruit, cranberry, black pepper, bubblegum, rosehips, and slate. The palate plays hide-and-seek, savoury to sweet. Tannins taut. Alive and lithe. Leather slap, cherry smack. A whip crack whack of smart fruit.  
**ENJOY WITH**—Spiced slow roast lamb, mushroom beet risotto as a side or a main.  
**WINEMAKER’S NOTE**—‘There aren’t many occasions where adding a lighter colour leads to one which is darker, however the Jekyll is just that kind of paradox. By co-fermenting the two varieties the Viognier skins help form more stable complexes, and thereby a darker colour. There are other changes too that modulate and intensify flavour; all part of the strange case that is Jekyll and Hyde.’  
**DRINK**—2-8 years



LOOSE LIPS IV  
Malbec Grenache Pinot Gris Frontignac Gewurztraminer Viognier NV

**BLEND**—63% Malbec, 21% Grenache, 6% Pinot Gris, 4% Frontignac, 3% Gewurztraminer, 3% Viognier  
**COLOUR**—Brilliant purple shot with black  
**THE SENSES**—A fully feral, lip-sticked, lip smacking, truck-stop ballerina. Big, gummy, glowing lift of raspberry and cherry-berry fruit. Layers of hard-to-place flavours please nonetheless. Peach stones, torn strawberries, smooched raspberries. Licks of tar underlie streets of sweet fruit. A blunderbuss of delicious nonsense.  
**ENJOY WITH**—More an aperitif than a main course, sip solo or with hors d’oeuvres such as rocket crostini or maple-caramelised figs topped with smoky bacon.  
**WINEMAKER’S NOTE**—‘Sometimes strange things just work – like the wild combo of peanut butter, banana, and bacon that makes the Elvis Sandwich. Unexpected certainly but proven fit for a king. This blend is about enjoying great flavour wherever you find it. Deeply bizarre and unusually delicious.’  
**DRINK**—Now through 3 years



THREE-CARD MONTE  
Montepulciano Cabernet Sauvignon Touriga 2022

**BLEND**— 55% Montepulciano, 37% Cabernet Sauvignon, 8% Touriga  
**COLOUR**—Deep plummy purple  
**THE SENSES**—Pomegranate grenadine and cinnamon quill. Double floral combo – rose and violet. Smouldering bitumen background. A confectionary/ savoury see-saw where rhubarb rubs up close against almond and apple blossom. A fulcrum of black fruit. Sorry-not-sorry tannins, ever palate present, lengthy, elegant, and pleasant.  
**ENJOY WITH**—Smoky BBQ – ribs, brisket, shoulder, ‘shrooms or aubergines.  
**WINEMAKER’S NOTE**— ‘Australia has always excelled in creating red blends – merging classic European varieties in un-thought of ways to create unthinkable good new combinations. This, not so classic, collision combines fruits of Abruzzo, Portugal, and Bordeaux in a complete Contiki style tour of ‘Euro’ flavour, Aussie style.’  
**DRINK**— 3-10 years



THE NIMBLE KING  
Cabernet Sauvignon 2022

**VARIETAL**—Cabernet Sauvignon  
**COLOUR**—A regal ruby/purple  
**THE SENSES**—Arresting yet delicate. Red on blue on black. Coal smoke and slick fruit. Bubble-gum, blood, and iron. Ripe red fruit, cherry, strawberry, raspberry. All fleshy and fresh, the fruit softly rumbles on the palate. Tannin taut but never stretched beyond textural. Poise of a dancer, grace of a player.  
**ENJOY WITH**—Mushroom-quinoa burgers with rosemary mayo, or fillet steak smothered in mushroom sauce.  
**WINEMAKER’S NOTE**—‘Not so long ago Black 3 at Black Sheep vineyard was anything but noble. It was riddled with dead wood and non-producing vines as the effects of age crept in. Our vineyard team took to it with chainsaws, reducing the vines to stumps. In time the stumps shot out fresh shoots, mostly, and we re-established the trellis with a focus on high quality. The work has proven worth it.’  
**DRINK**—2-8 years



THE BLACK SHEEP  
Shiraz 2019

**NEW VINTAGE**  
**VARIETAL**—Shiraz  
**COLOUR**—Purple dyed crimson  
**THE SENSES**—Speaks with an immediacy of intensity. The exotic bedding brilliantly with the familiar. Blood and blueberries. Plums on a butchers block. Hibiscus smoke, rosehip, candied rhubarb and black pepper. Shifting aromatically like a pulsing ocean; at once primary and savoury. The palate rolling, rollicking, then finishing with a lick of incense.  
**ENJOY WITH**—Keep it simple and solid – lamb shanks, and/ or roasted and herbed root vegetables.  
**WINEMAKER’S NOTE**—‘Vintage 2019 threw some challenges our way in the form of a very dry summer and prolonged heat. It is no coincidence that the vineyard selections for the Black Sheep are from blocks that are traditionally harvested early; Being able to take advantage of the dry weather, and avoid the heat, led to excellent fruit quality with enormous depth of flavour.’  
**DRINK**—5-12 years



BLACKOUT  
Fortified Saperavi 2022

**VARIETAL**—Saperavi  
**COLOUR**—Deep crimson fades to black in the depths of the glass.  
**THE SENSES**—Boondocks liquor and sporty fruit. High-violet and a crackling fire. Smoky plum, star anise, bubblegum. Clouds precedent to a storm and all the lightning too. Sparking out of the glass – snappy raspberry, vanilla pod, coconut, and split redgum.  
The palate is massive, heavy, firecracker. Aromatic, potent, and pure. This is a circus, not running on straggly rails directed to your skull. For the stomping, riotous, unpeeled and profuse.  
**WINEMAKER’S NOTE**—‘Fortified Saperavi makes sense, emblem of a vintage Port style and lean into an intense spice box that is Saperavi. Now – mature it entirely in Kentucky Bourbon barrels? That’s a sideways move.’  
**DRINK**—Now and into the unseen future



PURE HISTORY

PURE EMOTION

PURE PATIENCE

PURE COMMITMENT

PURE WINEMAKING

PURE McLAREN VALE

# PURE BLACK

2018

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THE NEXT CHAPTER  
IS HERE...



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