

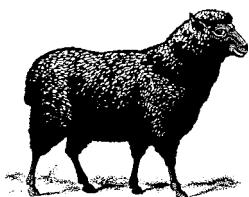
HUGH HAMILTON

THE NIMBLE KING

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

Like a big man completing a perfect pirouette our noble Black Sheep Cabernet is a confounding combination of both power and grace – a truly Nimble King.

WINEMAKER'S NOTES

Not so long ago Block 3 at Black Sheep vineyard was anything but noble. Originally set up to a commercially pragmatic, but low quality producing, twin tier trellis it was also riddled with dead wood and non-producing vines as the effects of age crept in. The vineyard was a wreck but fortunately the foundations were solid. 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. Beautiful 40 year old vines in the perfect position to make terrific Blewitt Springs Cabernet.

BOUQUET AND PALATE

Rose hip, tea smoke, and hibiscus flowers. A savoury sweet tobacco pouch of plums and blueberry. Raspberry seeds with titches of dried mint, pepper, and moss. 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.

BLACK SHEEP VINEYARD

2023

VARIETAL

100% Cabernet

COLOUR

A regal ruby/purple

DRINK

2-8 years

FOOD MATCH

Mushroom-Quinoa Burgers with Rosemary Mayo, or fillet steak smothered in mushroom sauce.

HARVEST DATE

14th April 2023

BOTTLING DATE

18th October 2024



ANALYSIS: TA: 6.1G/L | PH: 3.58 | ALC: 14.4% | RS: <2.0 G/L VEGAN FRIENDLY