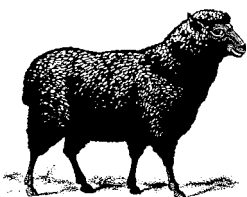


HUGH HAMILTON

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.



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SPARKLING SHIRAZ SAPERAVI

STORY

In winemaking there may be no question I like asking more than 'what if it had bubbles?'. Sure, Black Ops is a delicious table wine – but what if it had bubbles? There's something of the Black Sheep mischief at work here – thankfully the answer to the above question is - it's delicious!

WINEMAKER'S NOTES

In a traditional Champagne the wine is re-fermented in bottle and left on its lees. The technique we used for this sparkling is similar, but the secondary fermentation occurs in tank instead. We do this as we are not chasing the yeasty/breadiness of full lees contact but instead more vibrant fruit.

BOUQUET AND PALATE

Bramble, raspberry leaf and wine gums, mingle among coffee grounds, blackcurrant and sage. Pink ladies kissed with earthy cocoa notes. Toffee apple and textural apple skin. Bright to the last blast of bubbles.

MCLAREN VALE

NV

VARIETAL

Shiraz - 70%
Saperavi - 30%

COLOUR

Crimson purple

DRINK

Now through 10 years

FOOD MATCH

Orange and honey glazed pork stir fry or perhaps French onion and cabbage gratin.

HARVEST DATE

NV – various dates between 2022 and 2024

BOTTLING DATE

9th March 2025

ANALYSIS: TA: 5.8G/L | PH: 3.6 | ALC: 13.5% | RS: <22.0 G/L VEGAN FRIENDLY

