

HUGH HAMILTON

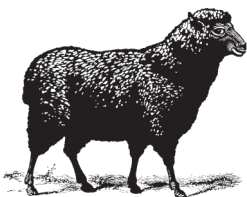
BLACKOUT

2024

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

STORY

Sometimes things need to be thrown to the wind – without precedent, without archetype, just a simple idea taken through to completion with purity. We had an idea, but nothing else to lean on. The idea was solid though so we did the only thing a Black Sheep can do – we did it.

WINEMAKER'S NOTES

Fortified Saperavi – sure; it makes sense, embrace a Vintage Port style and lean into the intense spice box that is Saperavi. Now – mature it entirely in Kentucky Bourbon barrels? That's a sideways move.

BOUQUET AND PALATE

Hibiscus florals, fecund among all the other dark blossoms that bloom darkly along the forest floor, the wool store, and the coal store. Charcoal and coal smoke locomote along the line of demerara sugar and molasses, leading steamy, into a palate jubilant. Cocoa cuts this sweet overlay, keeping it clean – ready for the next fresh taste.

McLAREN VALE - CHURCH EAST

VARIETAL

Saperavi

COLOUR

Midnight Black

DRINK

Now and into the unseen future

FOOD MATCH

There's an immense purity in spending time with this wine solo, but a little cheese wouldn't hurt. Choose the blue, this is a wine that'll stand up to all contenders.

HARVEST DATE

28/2/24

BOTTLING DATE

6/4/25

VEGAN FRIENDLY

ANALYSIS: TA: 7.6 G/L | PH: 3.54 | ALC: 17.3% | RS: 103 G/L

