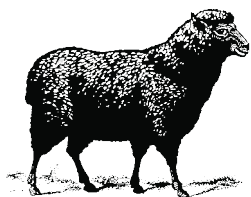


HUGH HAMILTON THE VILLAIN 2023

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.



STORY

Renowned as one of the world's great red grapes, Cabernet arguably finds its greatest expression in the maritime climate of Bordeaux. McLaren Vale is warmer and drier, but shares those maritime conditions. Cabernet is characterized by small, dark, tough skinned berries, which produce long-lived wines of intense colour and firm tannins.

WINEMAKER'S NOTES

The Cabernet from the Black Sheep Block is fleet on its feet, having more high tone perfume and exotic spices. Comparatively, the Cabernet grown at Cellar Block tends more toward weight and texture. Careful blending of the two blocks produces a wine of both presence and elegance. This is the Villain.

BOUQUET AND PALATE

Bitumen, ink, and bay. Charcuterie smoke and paprika herald the fruit – violet studded, brambly blueberry, cranberry, and cherry. A garden of lift; Dried thyme, oregano, and effusive florals sprouting exotically throughout. Pink-lady apple skin. Split stone, graphite, and blood. Supple, poised, and perfumed.

VARIETAL

Cabernet Sauvignon

COLOUR

Purple Crimson

DRINK

2-6 years.

FOOD MATCH

Roast beef short ribs, sauteed wild mushrooms with fresh parsley.

BOTTLING DATE

3/9/25



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BLACK SHEEP BLOCK, CELLAR BLOCK, CHURCH BLOCK

ANALYSIS: TA: 6.3 | PH: 3.55 | ALC: 14.0% | RS: <1.0g/L | VEGAN FRIENDLY