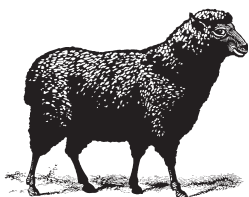


HUGH HAMILTON

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.



WWW.HUGHAMILTONWINES.COM.AU

THE BLACK SHEEP SHIRAZ

STORY

Like the true Black Sheep that he is, Hugh has never been afraid to wander from the flock – maybe jump a few fences just to see if that grass really is greener on the other side. The Black Sheep Shiraz is testament to this approach of pushing further afield to find the best; blending our own Cellar and Church Blocks with another beautiful field from further down the road.

WINEMAKER'S NOTES

The harvest season at the start of 2020 was uncharacteristically quiet, but an excellent harvest provided welcome distraction from outside events. Shiraz performed admirably well with the entire intake of this variety complete in a very well-paced 3 weeks.

BOUQUET AND PALATE

A leather valise filled with whole folios of spice, cranberry and plum. Fresh denim, juicy blueberry, and a titch of cinnamon. Dried violets sharing space with graphite and split stone. Mollases fraternizes with marzipan. Cherry stones splashed with calligraphy ink. Emery tannins shepherd home an intense palate that promises even more and yet better to come.

CELLAR, CHURCH, GATEWAY

2020

VARIETAL

Shiraz

COLOUR

Violet tinged crimson

DRINK

5-12 years from vintage – I think there's no time like the present, treat yourself.

FOOD MATCH

Keep it simple and solid – lamb shanks, and/or roasted and herbed root vegetables.



ANALYSIS: TA:6.7 G/L | PH:3.56 | ALC: 14.9% | RS <1.0G/L | VEGAN FRIENDLY