

# HUGH HAMILTON

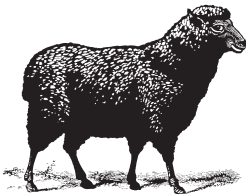
## ANCIENT EARTH

# 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](http://WWW.HUGHAMILTONWINES.COM.AU)

### STORY

McLaren Vale is one of the most geologically diverse wine regions in the world. More than 40 unique geological units are present, ranging in age from less than 10,000 years to over 650 million year

### WINEMAKER'S NOTES

An assembly of excellent parcels sourced from a cross-section of McLaren Vale to create a regional expression of Shiraz. In contrast to the Black Bloods that highlight sub-regions, Ancient Earth aims to target the highest quality subregions across the entire area and blend them into a seamless representation of what the Vale does best.

### BOUQUET AND PALATE

Plums, cherries, strawberries, and blackcurrants; Compote plush. A sluice of fine fruit – ripe and ready. Leather, rose oil, split granite, pomegranate, and raspberry seed. Iodine and printers ink. Brown sugar, dates, and almond kernel. Skirmishes of fennel and french oak on a velvet field. A grand wave of fine tannin and fruit that floods the palate.

**CHURCH VINEYARD, CELLAR VINEYARD, GATEWAY VINEYARD**

### VARIETAL

Shiraz

### COLOUR

Purple/black

### DRINK

5 through 10 years

### FOOD MATCH

Garlic butter roast portobello mushrooms with polenta, or Herb-crusted top loin beef roast - with all the sides.

### HARVEST DATE

Cellar: 2/3/24

Gateway: 8/3/24

Church: 5/3/2

### BOTTLING DATE

21/1/26

### VEGAN FRIENDLY

**ANALYSIS: TA: 6.5 G/L | PH: 3.51 | ALC: 14.4% | RS: <2.0 G/L**

