

# HUGH HAMILTON

# BLACK OPS

# 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.**

## STORY

My hunch was that the most ancient grape on the planet, Saperavi, would make for a unique union with McLaren Vale's prized Shiraz. The elixir was covertly blended and like other 'black operations' a Pandora's box of flavour was opened. A wine for FBI, CIA and civilians. Seek & embrace the unusual. 'Black Ops' Shiraz Saperavi is the only blend of this type in the world and it will not disappoint!

## WINEMAKER'S NOTES

At the Western end of our Black Sheep Block is a pocket of Shiraz that lands a mighty punch of meaty-spiciness that couples perfectly with our exotic Saperavi. Contrasting, but complimentary and complex, this has fast become the backbone of the Black Ops Blend.

## BOUQUET/PALATE

A cloud of cumin and rich beef stock clears to reveal a constellation of berries; blackberry, raspberry, blueberry, and plum. Subtle notes of star anise. Piloncillo sugar, split gum, and cinnamon quill. Gamey, svelte, and velvet soft, but punchy too. Oak oomph, a slipper of sandalwood, and unceasingly luscious, riotous, fruit throughout.

## BLEND

74% Shiraz, 26% Saperavi

## COLOUR

Vivid Purple-black

## DRINK

Now through 10 years

## FOOD MATCH

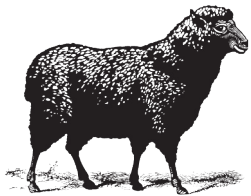
Team it up with a classic Reuben Sandwich; perhaps swap out the corned beef for smoky beetroot to match the mix.

## HARVEST DATE

Black Sheep: 12/3/24  
Cellar Block: 23/2/24 & 2/3/24  
Church Block: 28/2/24

## BOTTLING DATE

21/2/26



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

BSB, CHURCH, CELLAR VINEYARDS

## VEGAN FRIENDLY

ANALYSIS: TA: 6.5 G/L | PH: 3.6 | ALC: 14.5% | RS: <1.0 G/L