

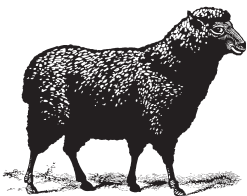
HUGH HAMILTON

BLACK BLOOD I

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

Cellar Block – the home of the Black Sheep. We watch the change in seasons play out across it from our Cellar Door; bright Summer sun to blue-grey winter squalls. But, below the ground, the black, cracking clay remains the same; steadily producing intense, structure driven, textural wines year in and year out.

WINEMAKER'S NOTES

Cellar Block is often slow to shine; the secrets of the black clay only told in time. The trade for this longevity in bottle is a more defined texture in its youth that needs age to become supple.

BOUQUET AND PALATE

Fresh turned earth, elegant violets, pomegranate molasses, blood and iron. Amid campfire char, there are cola notes, demerara sugar, and black pepper. Ripe blue plums and rhubarb. Coal smoke sweetness. There's an aromatic solidity matched by the dark expanse of the palate. Tannin like polished granite walls in ample fruit, supporting, elongating, and amplifying.

2023

VARIETAL

100% Shiraz

COLOUR

Dense dark purple/plum

DRINK

The hint is in the name of the block – Cellar – this wine will reward the time. Think 6-10 years.

FOOD MATCH

A choice cut of aged beef, cooked simply, but well – charred to taste.



WWW.HUGHAMILTONWINES.COM.AU

CELLAR BLOCK

ANALYSIS: ALC: 14.9% | TA: 6.6 | PH: 3.46 | RS: <2.0 G/L | VEGAN FRIENDLY