

Hugh Hamilton

“The Black Sheep”

Cabernet Sauvignon



Tasting Notes:

An entire chesterfield of polished leather on which poses pulpy plum, blackcurrant, and raspberry - right down to the seeds. Savory elements lockstep with primary fruit and florals. Cherry stone, sandalwood, and fresh turned earth. A lengthy, emery textured palate. Rich, intense, and varietal.

Production Notes:

Fruit for this Cabernet is predominately drawn from the higher and cooler sub-region of Blewitt Springs. The deep sand at this site favors varietal expression which is important for a variety that can prove finicky in this regard. The next largest component of the blend is sourced from Cabernet planted in 1996 on black cracking clay. The line of tannin that this soil type produces gives an excellent frame for the aromatics, providing structure to match the aromatics of Blewitt Springs.

About Hugh Hamilton:

The Hamilton family has roots that run deep, with a wine history dating back over 185 years. Hugh Hamilton is the 5th generation of a large wine dynasty in South Australia and is regarded as the black sheep of the family. His daughter and 6th generation of the family, Mary, continues the legacy, making them Australia's oldest winemaking family

McLaren Vale is where wine meets the sea, and the Mediterranean-like conditions are perfect for producing red wine. Some vines were planted more than 100 years ago. It is best known for its deeply colored, richly flavored, smoothly textured reds.