

# Hugh Hamilton

## “The Black Sheep”

### Shiraz



#### Tasting Notes:

Lifted fruit and florals. Violets, rose notes, baskets of fresh berries. Lithe layers underlie ample red fruit; pretty pink ladies, milk chocolate, and cherry wood flitter from the glass. These all follow through to the palate, true to the nose. Fleshy and lush all the way along. Lengthy rolling fruit and generous throughout.

#### Production Notes:

Drawing together three distinct styles of Shiraz from separate blocks and blending them to achieve a full-bodied wine, but also one with nuance. The three primary soil types, in roughly equal proportions, are black cracking clay (imparting a line of structural tannin), alluvial clay (generous middle palate), and deep sand (lifted perfume).

The winemaking is deliberately straightforward, aiming to highlight the quality of the fruit and the sites from which it is sourced.

#### About Hugh Hamilton:

The Hamilton family has roots that run deep, with a wine history dating back over 185 years. Hugh Hamilton is the 5<sup>th</sup> generation of a large wine dynasty in South Australia and is regarded as the black sheep of the family. His daughter and 6<sup>th</sup> 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.