

HUGH HAMILTON

BLACK BLOOD I

2020

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 the slowest 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

Tar and brown sugar. Both split stone, and cherry stones. Fruit saturated. Brimming with blackberry, iodine, beef broth, and licorice root. The Black Blood wine from Cellar block is as dark and solid as the black cracking clay in which the vines grow. Dense and textural, with spectacular tenacity, this is a wine that demands patience to truly excel.

VARIETAL

Shiraz

COLOUR

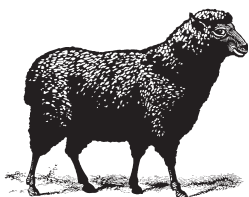
Dense dark purple/plum

DRINK

The hint is in the name – 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.



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CELLAR VINEYARD

ANALYSIS: ALC: 14.8% | TA: 6.7 | PH: 3.52 | RS: <2.0 G/L | VEGAN FRIENDLY