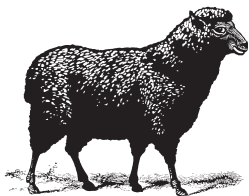


HUGH HAMILTON THE ODDBALL

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.



WWW.HUGHHAMILTONWINES.COM.AU

STORY

The genesis of Saperavi came about from my connection with Georgian winemaker Lado Uzunashvili, a new immigrant to Australia. He waxed lyrical of his country's great red grape, and despite its absolute rarity in Australia, I decided to 'give it a go'. I was captivated by his story about the Georgian wine history and this amazing grape. The text book would no doubt say "don't do it". However, I'm listening to the grapes. 13 vintages of Saperavi tells me year after year that this grape variety loves the terroir of McLaren Vale.

WINEMAKER'S NOTES

I love seeing the younger planting of Saperavi from Blewitt Springs sneak its way into the Oddball. The familiar elegant perfume of the Black Sheep Block works exceptionally well with the rich middle palate and firm tannins of the Church Block creating further layers of flavours.

BOUQUET AND PALATE

Black Forest floor, petrichor, and coal. Proper pepper in amongst pulped plums and molasses. Black patent leather and a crunch of fennel seed alongside lifts of hibiscus, raspberry, and black tea leaves oak char and an earthy caramel. Decidedly dense, the tannin line needs time to tame but there's plenty of promise.

McLAREN VALE - CHURCH VINEYARD / BLACK SHEEP VINEYARD

2019

VARIETAL

Saperavi

COLOUR

Deep plum/black

DRINK

5-20 years - This is a wine that despotically demands cellaring; textural, brawny, and youthful there are many miles to travel yet. Let it settle in the cellar and slowly unfold. Dense, complex, and multi layered. The best pleasures are rarely simple.

FOOD MATCH

Espresso rubbed dry-age T-bone with roast beetroot, baby spinach, and goat's cheese.

HARVEST DATE

4th March 2019

2nd April 2019

BOTTLING DATE

11th December 2020

VEGAN FRIENDLY

ANALYSIS: TA: 7.0 G/L | PH: 3.44 | ALC: 14.9% | RS: <2.5 G/L

