



TASTING NOTE

2020 HAMILL SHIRAZ

Hamill tells a multigeneration story of the Thomson family, beginning with Emily Grace Hamill, who married Fredrick Thomson. Emily was instrumental in the success of the Thomson family and enabled the family to purchase Best's. The name Hamill has been handed down through 3 generations and resides with Ben Hamill Thomson whose leadership lead to the purchasing of the Sugarloaf Vineyard.

This wine is produced from this premium vineyard, which is situated amongst the rolling hills surrounding the black ranges.

Careful consideration on parcels from the best performing blocks on the site generates a unique single-vineyard wine. Individual rows are hand harvested to incorporate whole bunch spice, and whole berry fleshy red fruits. It is fermented on skins for up to 21 days and matured in French barriques for 14 months.

Technical Details

Region	Great Western, Victoria
Grape Variety	Shiraz
Alcohol	14%
Winemaker	Justin Purser

Tasting Notes

Colour	Deep intensity with a ruby red hue.
Bouquet	Aromatics of primary fruits such as black current and red plum, coupled with notes of black pepper spice.
Palate	Medium bodied primary fruits coupled with earth spice notes. The front palate contains red/black fruits such as black cherry, plum, and berry bramble. A complex mid-palate of earthy black pepper and spice notes. The wine finishes with soft silky tannins balanced harmoniously and good acidity allowing a long finish. Layers of spice and fruit making this a complex, intriguing and serious wine.
Cellaring	Great to drink as a young wine with food, but it will soften and gain complexity for ten years or more.
Vintage	A warm, dry growing season meant the vines ripened quickly and crops were lower than average. Sufficient water supply ensured the grapevines remained in good health and some February rain gave the vines a well-deserved drink and freshened them up before the grapes were harvested.





AWARDS AND REVIEWS

REVIEWS

James Suckling – Ned Goodwin MW, June 2023

The most tightly knit and jittery of the shiraz suite. The aromatics subdued and classy. Lilac, sour cherry, white pepper and nori. Mid-weighted of feel, chalky of texture and expansive with air, this grows with each glass to extend well beyond its initial taut structural carapace. The acidity here is electric, almost shrill, pulling the saliva from the mouth in readiness for the next glass. Classy cool climate shiraz. Febrile, strident and extremely long. Drink or hold.

Rating: 95 points