HUGO WINES





HUGO SHIRAZ / CABERNET





Vineyard

75% HUGO Estate grown Shiraz from 2 outstanding blocks planted by John Hugo in 1972 & 1988 on the elevated Hugo estate.

25% HUGO Estate grown Cabernet Sauvignon planted by John and Liz Hugo in 1988 on the elevated

Single cordon with fixed foliage/catch wires

The Shiraz block planted in 1988 was handpicked.

Winemaking

Fermented on skins for 6 days in pump over fermenters Aged in French & American Oak hogsheads (50/50)

20% new Oak & remaining 80% 1-3 year old barrels for 8 months

Tasting notes

Colour: Bright dark maroon with purple hues

Bouquet: Volumes of blackberry and red berry spice with hints of dark cherry.

Palate: Medium to full bodied with volumes of blackcurrant, mulberry, black cherry flavours with influences of mixed spice, pepper, black olive and a hint of red capsicum. Well balanced use of new and older French oak, highlights the velvet glove approach, with softening fine integrating tannins and good palate length. This wine is drinking well and is showing excellent cellaring potential.

Awards

Gold Medal & Top of Class – Royal Adelaide Wine Show 2017 – Class 49 Gold Medal – McLaren Vale Wine Show 2017 – Class 23 Gold Medal & Top Gold – National Canberra Wine Show 2017 – Class 43