

We are a family business with a long history, recently taken over by the fifth generation. Our single estate vineyard in McLaren Vale is uniquely high and cool. The old vines and more recent plantings all produce exceptional fruit that's healthy and balanced – the wines are fresh and bright, but with complexity and depth; layered, just like the site on which they grow. Our vines are our family and our wines have been recognised for more than 40 years.

HUGO SPARKLING Pinot Noir / Charonnay Sparkling

This is a beautifully balanced sparkling offering brightness, flavour and complexity. Our Sparkling is meant to be fun but serious enough to be popular at any celebration.

Tasting Note Our NV Adelaide Hills Sparkling offers a perfumed nose of citrus and strawberries with a hint of toasty complexity. The palate displays up front flavours of lemon and lime, mingling amongst red berries and honey. Time on yeast lees post ferment has resulted in a beautifully creamy palate with tremendous length of flavour.

Vintage One of the more challenging years in the past decade. Rain from September - through to harvest created consistent challenges in reaching optimal ripeness. Thankfully attention to detail in viticulture including bunch thinning to reduce crop load resulted in wines of fruit purity and elegance.

Winemaking Fruit was picked in the cool hours of the night and crushed early morning. Fermented cool to preserve fruit purity and delicacy.

This sparkling is made using the Charmat method where the bubbles are created putting the wine through a secondary ferment right at bottling.

Serve Coffin Bay oysters

Variety

Pinot Noir 52% Chardonnay 48%

Region Adelaide Hills

Sub Region Woodside

Alcohol 12.5%

Vegan Friendly



Winemaker Renae Hirsch hugowines.com.au NV