

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 Tempranillo 2022

Hand picked from some of the oldest Tempranillo Vines in McLaren Vale, our aim is to make a medium bodied, elegant & perfumed style Tempranillo showcasing the old vine fruit & small batch winemaking.

Tasting Note Fresh cherry and dill along with herbaceous characters, rich and savoury with plums and an earthy spice

Vintage The region's mild summer and warm autumn resulted in a gentle and slow ripening period and delayed harvest, producing outstanding fruit. While it was a wet La Niña-influenced year for other parts of Australia, McLaren Vale's vineyards received below average rainfall. Wines tended to show a high natural acidity.

Vineyard Sourced from the Cascabel vineyard in Sellicks planted in 1993. Tempranillo Clone Dv812.

Winemaking Open fermented for 8 days with gentle pump overs twice daily. The wine is then aged in larger format French oak Puncheons for 10 months before bottling.

Serve Lasagne and other tomato- based dishes, rack of lamb or a gourmet burger

Variety

Tempranillo 100%

Region

McLaren Vale

Year Planted

1993

Elevation

60 metres above sea level.

Soils

Deep clay.

Cellaring

6 + years

Alcohol

14%

