

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 Nero d'Avola 2023

Sourced from an established vineyard just down the road from Hugo Wines still in McLaren Flat. our aim is to make a light - medium bodied, elegant & perfumed Nero d'Avola showcasing the lovely purple fruit flavours in a fresh vibrant style.

Tasting Note Lovely lighter bodied red with volumes of clean and vibrant juicy purple fruit flavours, violets, blueberries, white pepper and hints of pomegranate complimented by fine silky tannins and a wonderful soft vibrant finish.

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 & speed up ripening, lift up foliage wires to let in more sun light, and restricted irrigation provided some outstanding results.

Vineyard Sourced from neighboring Trott vineyard in McLaren Flat.

Winemaking Fruit was destemmed but not crushed to maximise the whole berries in ferment. Fermented on skins for 10 days with gentle pump-overs twice per day.

The wine is then aged in old French oak hogs heads (300 Litre) and French Oak Puncheons (500 Litre) for 10 months before bottling.

Serve Lasagne and other tomato- based dishes, rack of lamb or even bbq.

Variety

Nero d'Avola 100%

Region

McLaren Flat

Elevation

170 metres above sea level.

Cellaring

2 - 4 years

Alcohol

13.5%

