

HUGO WINES



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 Reserve Shiraz 2016

Only made in years with exceptional vintage conditions, the Hugo reserve shiraz is sourced from the oldest shiraz vines on the Hugo estate planted by John Hugo in 1969. These old gnarly vines are hand picked and hand sorted and consistently produce wines of depth, intensity and generous mouthfeel while still having fine soft tannins.

Tasting Note Clean and intense, featuring volumes of juicy, black currant, blood plum and dark cherry fruit elements that are enhanced by the lingering dark chocolate and spice flavours experienced in the mouthfeel.

Vineyard Sourced from the first Shiraz vines planted by John Hugo on the Hugo Estate planted in 1969. Low yielding vines which produce the best fruit on the property. The 4 Acre 'Old vine' Shiraz vines are handpicked and hand sorted before ferment

Winemaking Fermentation 8 days over skins and matured in 70% French and 30% American oak hogsheads. 35% New Oak, remaining balance 1-3 year old barrels. Matured in Barrel for 18 months with careful Barrel selection then used for final wine

Serve Rib eye steak with crispy kipfler potatoes

Variety

Shiraz 100%

Region

McLaren Vale

Year Planted

1969

Elevation

180-200 metres above sea level.

Soils

Rich loam onto clay with river bedrock.

Cellaring

10+ years

Alcohol

14.5%

